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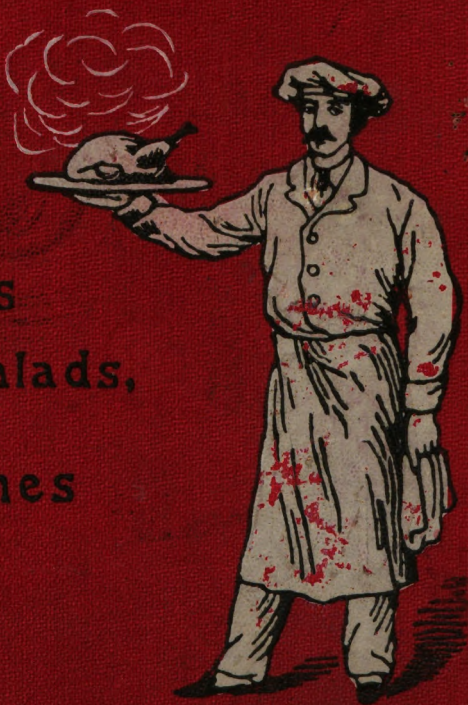


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SIDE DISHES

Comprising

Hors d'Œuvres

Savouries, Salads,
and
Oriental Dishes*By**Charles Herman Senn.*

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RECHERCHÉ SIDE DISHES

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DINNER AND SUPPER



Comprising the newest
HORS-D'ŒUVRE
SAVOURIES
SANDWICHES & SALADS
ORIENTAL DISHES, ETC.

BY

CHARLES HERMAN SENN

INSPECTOR & CONSULTING CHEF, NATIONAL TRAINING SCHOOL
OF COOKERY, LONDON

*Author of "Practical Gastronomy and Recherché Cookery"; "The New Century
Cookery Book"; "The Practical Cookery Manual"; "Ices, and How to Make
Them"; "Cookery for the People"; "The Culinary Encyclopædia";
etc., etc.*

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P R E F A C E.

THE chief mission of this book is that of presenting to the reader a collection of some 500 reliable and workable recipes for Hors-d'Œuvre, Savouries, Salads, and Sandwiches, dishes suitable for the principal meals, which are commonly termed *Side Dishes*. It also contains numerous recipes for Breakfast and Supper dishes. A choice lot of original combinations for palatable and appetising dishes have been introduced in the various chapters. These dishes are not intended for the epicure alone, for they have been compiled and arranged to come within the possibility of the daily cuisine in every family.

It is said that the chief charm of Hors-d'Œuvre and Savouries is the opportunity these dishes offer to the cook to prepare novel combinations, and I hope that a perusal of the present work will amply justify this assertion, for in it I have tried to show that the needs of small households in the matter

A

of dainty and yet inexpensive dishes have been considered.

There are frequent hints as to the best means of utilising *left-overs*, such as cold fish and cold meat, showing how these can be turned into tasty and dainty dishes without much cost.

Considering the fact that all the recipes are the outcome of practical experience and observation, and that their accuracy has been tested, the book should commend itself to the favourable consideration of every cook and housekeeper.

C. Hermanssen.

LONDON, *October, 1901.*

INTRODUCTION.

HORS-D'ŒUVRE AND SAVOURIES.

BOTH Hors-d'Œuvre and Savouries are gradually becoming an important feature of every well-planned dinner ; although they are not considered as a distinct course, almost every menu of public or private dinners has either one or both of these dishes.

It is only within the last fifteen or twenty years that Hors-d'Œuvre have become popular in this country, and this popularity has considerably increased within the last five years.

Cold Hors-d'Œuvre, in the sense that we know them, together with the soup, form, so to speak, the prelude to a complete meal. The object of Hors-d'Œuvre is to promote an appetite or to cleanse the palate. In England and America but one kind of Hors-d'Œuvre is served, viz., the cold, and these are subdivided into two classes, the plain and the fancy dishes. In France and Russia cold and hot Hors-d'Œuvre are served ; the cold dishes are served before the soup, and the hot after the soup. I would here remark that the latter, viz., the hot dishes, consist principally of what we term Light

Entrées, such as Bouchées, Risssoles, Croquettes, Oyster Patties, Petits Vol-au-vents, tiny Timbales, Casolettes, Cromesques, Cannelons, Crêpinettes, Coquilles, Friandines, Boudins, etc., all tit-bits, tastily and daintily prepared and dressed without any sauce. In England we do not class these under the heading of *Hors-d'Œuvre*, but of *Light Entrées*.

In dealing with *Hors-d'Œuvre* proper, we find that both kinds, the plain and fancy dressed, consist of dishes which do not constitute a substantial meal. Both the plain and dressed varieties are served separately on little glass or china plates, or so-called *Hors-d'Œuvre* dishes, which are of a special shape.

The first, viz., the plain, include all kinds of cold relishes and table delicacies, such as Oysters, Caviare, Sardines, Anchovies, Herring Fillets, Prawns, Salmon smoked or marinated, Lax, Tunny, Royans, Crayfish, *Appétit Silds* (Norwegian speciality), Olives, Radishes, pats of butter, various kinds of smoked sausages, such as Salami, Bologna, Brunswick, Lyons, Strasbourg, Ham, Liver, and other sausages. All these are dished as simply as possible, with a little garnish or parsley. The sausages are generally cut into very thin slices.

Two or three of these plain dishes are frequently served, and placed on the table with one or two dressed *Hors-d'Œuvre*. These kind of dishes offer an almost unlimited scope for daintiness and artistic arrangement, the variety of ingredients

which can be employed for their preparation being very extensive—in fact, there is no strict limit as to what is used. In the matter of dressed *Hors-d'Œuvre* special regard must be paid to their suitability; they must be light and tasty trifles, for they are served at the beginning of a dinner as mere relishing appetisers. It is hardly possible to give a complete list of the dishes which may be prepared as dressed *Hors-d'Œuvre*. They commence with a dozen or more daintily cut fancy sandwiches, and comprise *Croûtes*, *Timbales*, *Casolettes*, *Palmettes*, *Rosettes*, *Delicettes*, *Appétissants*, and a host of other dainties, many of which are prepared from the ingredients named in the list of plain dishes. It is quite easy for anyone possessed with a certain amount of culinary skill and knowledge to arrange and adapt an immense variety of dishes with comparatively little trouble and expense. The selection of dishes served under this heading must, however, be strictly confined to such ingredients as will tend to stimulate or whet the appetite, otherwise the venture is sure to prove a failure. Remember, also, that whatever may be selected, the portions must be small enough not to impair the enjoyment of the remainder of dishes which constitute a dinner.

Another important point to be observed is that all these dishes must be dressed or dished in the smartest manner possible, so as to give a foretaste of the dishes which are to follow, or, in other words, so as to create a good impression on the

minds of the guests—"well begun, half finished." These dishes being placed on the table before the guests assemble will impart a pretty appearance, more especially as the dishes made for holding *Hors-d'Œuvre* are so quaint and attractive in shape. A novel plan lately introduced is for the portions for each guest to be placed on their plates just before they enter the dining-room. This is in every way a mistake.

Every country has its own specialities in *Hors-d'Œuvre*. Russia takes the credit of having first introduced these side dishes. In Russia, *Caviare*, Salt Herrings, Anchovies, and other highly-flavoured dainties are partaken of by the guests before they enter the dining-room, or these dishes are put on a sideboard in the dining-room, where the guests help themselves as they enter. A glass of *Kümmel*, *Schnaps* (a kind of brandy), or other liqueur is usually consumed at the same time.

Some of the noted Parisian houses have adopted this system of serving *Hors-d'Œuvre*, but it is hardly likely that it will be introduced into this country, being quite repugnant to English habits and taste.

SAVOURIES.—Savoury dishes belong to the *Entremet* course, and are introduced among the third course dishes. There are two classes of *Entremets*: the vegetable dishes (dressed vegetables), or *Entremets de Légumes*; and the sweet dishes, or *Entremets sucrés*, the latter forming

practically the last course. I have yet to speak of Savoury Entremets, for they form part of this last course. The majority of diners, or rather those who know how to dine, would not consider any dinner complete without some kind of savoury as a conclusion to the repast.

A Savoury is served for a purpose, and that is to give to the palate the final stimulus or piquancy.

There are, however, some fastidious persons who regard Savouries as a medium of cleansing the palate so as to excite a new thirst for the after-dinner wine, and for this reason it is stated so many of the lady guests decline the Savoury when it is handed round. Nothing to my mind can be more absurd.

The number of Savoury dishes, both hot and cold, afford a boundless choice, as well as an immense scope in design and arrangement, so that there is no difficulty at any season of the year to find a good selection of Savouries when compiling a menu. It is hardly necessary to say that Savouries, both hot and cold, are alike popular. During recent years the popularity has considerably increased, for a vast number of new Savoury dainties have been introduced.

Fish are prepared, cured, smoked, or marinated, etc., and put up in many forms, often ready for immediate use on being simply heated and dressed on a croûte or round of toast, forming at once pretty and delicate dishes. Among such we may mention the following : Cod Roe, Smoked Salmon, Kippers,

Herrings, Preserved Lax, Fillets of Anchovies (à l'huile), Marinated Fillets of Herrings, Soft Roes of Herrings, Prawns, preserved, plain, curried or devilled, etc. These are all very excellent for hot Savouries, and each of the articles named can be served in several ways.

Cheese dishes are perhaps of equal popularity as fish Savouries. These consist of preparations wherein cheese forms the principal ingredient used. A number of cold dishes are made in the form of creams, soufflés, etc. Among the principal articles which are used for all kinds of Savoury dishes we may include the following, in addition to those already named: Parmesan, Gruyère, Cheddar, and other dainty cheeses, Oysters, Devilled Bones, Marrow, Mushrooms, Eggs, Artichoke bottoms, Olives, and many others.

The plan of serving up Savouries is practically the same as for Hors-d'Œuvre; everything should be arranged and prepared in very small portions. This accounts to some extent for the popularity of the many little Soufflés, Beignets, Diablotines, Tartines, Fondues, Ramequins, Canapés, and Croûtons, they being convenient in shape, and at the same time acceptable and of a light and delicate form, each portion being just sufficient for one guest. In whatever form a Savoury is prepared, the cook and housekeeper alike should put forth their very best efforts to make these dishes a complete success, thereby securing pleasurable impressions to the guests.

Side Dishes for Dinners, Suppers, and Light Repasts.

COLD HORS-D'ŒUVRE.

HORS-D'ŒUVRE À LA RUSSE.

THESE everyday relishes may consist of plain or dressed dishes: in the former case a selection of sardines, anchovies, herring fillets, smoked sausages (cut into thin slices), radishes, etc., are neatly arranged in hors-d'œuvre dishes, and thus handed round at the beginning of a dinner; the dressed dishes usually consist of fish, such as cold salmon or turbot, cold chicken or cooked smoked sausages—the former, i.e. the fish, are shredded finely, whilst the latter are minced rather coarsely. The dressing or seasoning used in each case is either oil and vinegar (*vinaigrette*), salt and pepper, or mayonnaise dressing. They must be carefully mixed with just enough dressing to moisten, and dished up in a heap in tiny glass dishes, little china or paper cases. Finely shredded lettuce, pickled gherkins (chopped finely), small white or red radishes, etc., are frequently used as garnish for these dishes, the success of which largely depends upon the taste shown in the dishing up and garnish.

ANCHOVIES.*Les Anchois.*

Anchovies, like sardines, are considered most suitable and agreeable appetisers at the breakfast, luncheon, and dinner-table. They are a Mediterranean fish, mostly preserved in salt brine. Fillets are, as a rule, preserved in oil. They are greatly appreciated on account of their delicious and relishing flavour. Salted anchovies should be soaked in cold water before use; they require washing and wiping gently with a cloth. To remove the fillet from the bones, split them down the back, which is done with the forefingers and thumbs of both hands. Following are a few of the numerous ways in which anchovies are prepared for table.

ANCHOVY SALAD.*Anchois en Salade.*

Wash some anchovies in water, wipe off the skins, remove heads, tails, fins, and bones. Cut them into thin strips, put them on a dish, with some lettuces cut small, chopped parsley, capers, and thin slices of lemon, all nicely arranged. Mix some lemon juice with a little salad oil, pour over, and serve. This dish can be garnished with chopped whites and yolks of hard-boiled eggs and turned olives, according to fancy.

ANCHOVY SALAD WITH ONIONS.*Salade d'Anchois aux Oignons.*

Wash some anchovies, steep them in vinegar, drain and wipe them carefully with a cloth; bone

the anchovies, cut the fillets into small strips; dish them up in lattice-work fashion on small glass dishes; garnish with groups of hard-boiled white of egg, yolk of egg, chopped parsley, chopped button onions, French capers, and chopped pickled beetroot. Pour a little sweet oil over the whole, and serve.

ANCHOVY CANAPEES.

Anchois sur Canapés.

Have some slices of white bread half an inch thick, cut them out in fingers, fry them in clarified butter until light brown, then drain them on a cloth. Spread each with a layer of anchovy butter, and lay a small fillet of Gorgona anchovy over each. Dish up on a glass dish, and garnish with finely chopped parsley, yolk and white of hard-boiled eggs. Instead of frying the bread, fingers of toasted bread can be used for the canapees.

ANCHOVY CANAPEES, PRINCESS STYLE.

Canapés aux Anchois à la Princesse.

Cut some cleaned fillets of anchovies into short strips, chop finely some hard-boiled eggs, also some chervil, tarragon, and chives. Cut some slices of bread, about a quarter of an inch thick, stamp them out with a tin cutter in round shapes; fry these in clarified butter of a light colour, and drain. Place the chopped eggs and fine herbs in a basin, mix this together with a small quantity of *tartare sauce*, lemon juice, pepper and salt. Spread one-side of the croûtons with the mixture,

and place the fillets of anchovies over them in a lattice-work fashion; arrange them neatly on small dishes, garnish with parsley, and serve.

ANCHOVIES AND CRAYFISH TAILS IN SHELLS.

Anchois et Queues d'Écrevisses en Coquilles.

Wash some small Gorgona anchovies, fillet them, and prepare as for anchovy salad; pick out some even-sized crayfish tails, and place a fillet of anchovy round each tail; arrange them in small shells, and garnish with parsley and stuffed olives.

ANCHOVIES, NORWEGIAN STYLE.

Anchois à la Norvégienne.

Prepare some fillets of Norwegian anchovies, trim neatly, have ready three hard-boiled eggs, chop up two coarsely, yolk and white separately, dish up in hors-d'œuvre dishes (little glass, china, or silver dishes), season with a little chopped tarragon, chervil, and red pepper (paprika or cayenne). Sprinkle with a little oil and vinegar. Place the anchovy fillets over the top in the shape of lattice-work, ornament with thin slices of lemon, quarters of hard-boiled egg, and parsley.

ANCHOVY ÉCLAIRS.

Éclairs à la Gorgonne.

INGREDIENTS. — $\frac{1}{2}$ pint water, $1\frac{1}{2}$ oz. butter, 4 oz. flour (sifted), $\frac{1}{2}$ oz. grated cheese, 2 whole

eggs, anchovy paste, green herb or lobster butter, salt and cayenne.

METHOD.—Put the water and butter, with a pinch of salt, on to boil in a medium-sized stew-pan; when boiling stir in the flour, and work vigorously with a wooden spoon over the fire till it becomes a smooth mixture (the paste should not adhere to the side or bottom of the pan when ready). Let cool a little, and beat in gradually the eggs and the grated cheese. Season to taste. When cold, roll and shape into small *éclairs* of even size. Place them on a buttered baking dish, and bake to a light brown in a brisk oven. Allow the *éclairs* to cool, slit the sides, and insert about a teaspoonful of anchovy paste, previously mixed with a little butter or white sauce. Decorate the top of each with green herb butter or lobster butter, using a forcing bag for this purpose. Place the *éclairs* on the ice till required, then dish up on little oblong or round silver-plated dishes, and serve as *hors-d'œuvre* or savoury.

GARFIELD BONNE-BOUCHES.

Prepare some slices of very thin crisp toast, stamp them out with a round cutter, about an inch and a half in diameter; butter them, and place a layer of thin slices of roast fowl and alternately some very finely shred lettuce leaves over each. Ornament the tops with fillets of anchovies, or *appétit sild*, in the form of lattice-work. Dish up on a folded napkin, garnish with parsley, and serve.

Instead of buttering the toast, a thin layer of tartare or mayonnaise sauce may be used.

HADDOCK CREAMS.

Pains de Merluche fumée.

INGREDIENTS.— $\frac{1}{2}$ haddock, 1 gill aspic jelly, $\frac{1}{2}$ pint cream, 1 tablespoonful mayonnaise, 1 gill tomato pulp, $\frac{1}{2}$ oz. gelatine, tarragon and chervil, $\frac{1}{2}$ oz. butter.

METHOD.—Decorate a number of small dariole moulds (previously masked with a thin layer of aspic) with tarragon and chervil leaves. Put the haddock in the oven with a little butter on top, and work for ten minutes; remove skin and bone, and pound the fish in a mortar (not through a sieve), and let cool. Melt the gelatine in the tomato pulp. Whip the cream till stiff, add the mayonnaise sauce and the remainder of the aspic jelly; strain the tomato sauce, etc., into this, and stir gradually into the purée of haddock. Fill the moulds with this. Put them on the ice to set. Turn out on a cold dish, decorate with chopped aspic and small salad, and serve.

SARDINES IN ASPIC.

Drain 6 or 8 boneless sardines by placing them upon a cloth; carefully remove the skins. Roll up each sardine thus prepared in a thin slice of cooked tongue or lax, whichever is preferred. Place them in a sauté-pan containing a layer of previously set aspic jelly; pour over sufficient half-set aspic to quite cover the sardine rolls, and put on the ice to set. Cut out the shapes as neatly as possible, and range them tastefully on a dish. Garnish the dish with slices of tomato, cucumber, and beetroot.

SARDINE TARTLETS À LA ROYALE.

Bonnes Bouches de Sardines à la Royale.

Clean and bone some sardines, half the quantity of fillets of anchovies; pound them in a mortar with three to four hard-boiled yolks of eggs, pass through a wire sieve, add a little fresh butter, a handful of fresh breadcrumbs, a small quantity of finely chopped parsley, and season with white pepper and cayenne.

Line some small deep tartlet moulds with puff paste trimmings, fill up the interior with the above ingredients, cut some strips of paste, and ornament the tops in the form of lattice-work; brush over with a little stiffly whisked white of egg. Bake in a quick oven. When cooked and cold, dish up on a napkin or dish paper, garnish with parsley, and serve.

CAVIARE.

This peculiar and so highly appreciated delicacy consists of salted roes of various large fish belonging to the sturgeon family. The sturgeon, (*Acipenser sturio*), the hause (*Acipenser huso*), the sterlet and tunny fish produce most of the caviare imported into this country. The finest quality caviare is obtained from the roe of the sterlet, a species of sturgeon which lives in the Black Sea and the river Volga, in Russia. The common sturgeon weigh from 3 to 5 cwt., and frequently as much as 9 cwt. each. The larger fish do not produce so good a quality of caviare as the smaller and lighter kinds. Astrachan caviare is considered the best of all; the grains are somewhat larger than the ordinary caviare, and when fresh should be of a greenish colour; when preserved, the colour

turns almost black. Caviare is also largely imported from Germany and America. The German caviare has much smaller grains than the Russian caviare, and is not considered so good, but it is nevertheless largely consumed, as the price is considerably less than that of the caviare imported from Russia.

Caviare is a condiment which, to the gourmet, served on buttered toast with a squeeze of lemon, is a revelation. Caviare is usually eaten as a relish, and is considered one of the finest appetising table delicacies. It is served either plain or on toasted bread, with pepper and lemon juice, or with finely chopped shallots and parsley and lemon juice, or with vinegar and oil.

Hygienic caviare is highly recommended to the invalid and epicure alike on account of its fine flavour. It can be eaten and appreciated by those whom experience warns to be careful as to their digestive powers, and those who are benefited by cod liver oil. This caviare recommends itself from the fact that it contains less salt and less oil than the caviare of every-day commerce. The absence of excessive quantities of these constituents renders *Hygienic caviare* more wholesome and more agreeable to the palate. It therefore forms a welcome and suitable dish for invalids who would otherwise have to eschew a table delicacy of this kind. *Hygienic caviare* has the same flavour as ordinary caviare, but heightened by being deprived of some of the oil which so largely enters into its composition.

MOSCOW CAVIARE TOASTS.

Petites Croûtes à la Moscovite.

Stamp out some rounds of toast about $1\frac{1}{2}$ in.

in diameter, spread them with fresh caviare, previously seasoned with lemon juice and finely chopped shallot. Place a bearded oyster in the centre of each. Dish up and garnish with thin slices of lemon and parsley.

SMALL CAVIARE SLICES.

Petites Tranches de Caviar à la Tartare.

Cut twelve thin oblong slices of brown bread, pare them into heart shapes about an inch and a half long. Butter the slices slightly. Mix two ounces of Russian caviare carefully with a squeeze of lemon, a teaspoonful of chopped shallots, and a pinch of cayenne pepper. Spread the slices rather thickly with the caviare, but do not use a knife for this purpose, as steel or metal injures the flavour of it. Have ready a tablespoonful of stiff mayonnaise, mix gently with one of cold béchamel sauce, one hard-boiled egg yolk, previously passed through a fine wire sieve, chopped parsley, fennel leaves, tarragon leaves, and shallots, half a teaspoonful of each, also half a teaspoonful of prepared mustard, and one of concentrated tomato purée. Work all till quite smooth, fill in a paper cornet or forcing bag, and ornament the caviare slices to taste. Dish up on small round dishes, and stand in a cool place until required.

CAVIARE CANAPEES, RÉMOULADE STYLE.

Canapés de Caviar à la Rémoulade.

Cut some slices of stale white bread, about half an inch thick, stamp them out in ovals, fry

them in clarified butter a light brown colour. When cool, place about a teaspoonful of rather stiff *rémoulade sauce* on one side of each oval; in the centre of each put a little caviare, sprinkle with chopped parsley and gherkins, and serve on a glass dish.

CAVIARE ROLLS, RUSSIAN STYLE.

Brissolletes de Caviar à la Russe.

Procure some very small farthing rolls, cut them into equal halves, scoop out the crumb, and place them in the screen to dry. Prepare a stiff mayonnaise, adding a little aspic jelly to stiffen same. When quite cold mask the inside of the prepared rolls with the mayonnaise. In the centre of each put about a teaspoonful of Astrachan caviare, and cover over their surface with aspic jelly. Ornament the tops with thin strips of fillets of Russian anchovies; dish up, and serve them on a folded napkin.

CAVIARE DARIOLES.

Darioles de Caviar.

Cut a rasped French dinner roll into round slices about half an inch in thickness, toast them nicely on each side, split them open like a muffin, and butter the inside. Spread with some Astrachan caviare, seasoned with finely chopped shallots, a little lemon juice and cayenne. Press the slices of rounds of toast together gently, dish up, and serve. This dish can be served hot or cold.

PETITES CROÛTES DE CAVIAR.

INGREDIENTS.—Bread for croûtes, 3 oz. *Hygienic* or Russian caviare, half a lemon, 1 teaspoonful of shallots, a pinch of cayenne, clarified butter for frying, parsley for garnishing.

METHOD.—Cut out eight round pieces of bread, about an inch in diameter and half an inch thick; scoop out the centre sufficiently hollow to receive a dessertspoonful of caviare. Mix the caviare carefully with a teaspoonful of chopped shallots, a squeeze of lemon, and a pinch of cayenne; fry the croûtes in hot butter a nice light colour; drain well on a cloth; when cold, fill them with the prepared caviare. Dish up, garnish with sprigs of parsley, and serve. Be careful never to touch caviare with a knife or any metal spoon, as it injures the flavour. *Hygienic* caviare is recommended as it contains less salt and less oleaginous substance, which is so objectionable to epicures and invalids.

FRIANDISES DE CAVIAR.

Cut some slices of brown bread about $\frac{1}{4}$ in. thick, and stamp out as many rounds as are needed; lay them on a dish and sprinkle well with lemon juice. Brush over both sides with beaten-up egg-yolk and fry in clarified butter. Take up, drain, and let cool. Spread one side of each croûte with caviare. Have ready some chopped hard-boiled white of egg and cover the caviare with this. Decorate each croûte with strips of gherkins, rings of olives, and egg-yolk. Dish up and serve.

For other Caviare Dishes see "Savouries."

OYSTERS.*Les Huitres.*

Oysters are considered wholesome and nourishing, especially for delicate and consumptive people. They are most delicious, and stand first on every menu as a universally liked and popular hors-d'œuvre. The "natives" are the best. The recognised season for oysters is from the beginning of September until the end of April, when they are most plentiful and at their best.

Oysters are opened and served in their deep shells with their own liquor. They should be eaten with a fork.

Thinly cut slices of brown bread and butter, quarters of lemon and cayenne pepper, are served with the oysters.

OYSTER DARIOLES À LA CARLTON.*Darioles d'Huitres à la Carlton.*

Warm up about 12 sauce oysters,* beard them, and cut them into large dice; shred some lettuce leaves, mix in a basin with mayonnaise sauce and sufficient aspic jelly to bind; add the oysters; season to taste with white pepper, salt, and chilli vinegar; fill into small dariole moulds; place them on the ice to get set; turn out on a folded napkin on a dish, garnish with parsley, and serve.

OYSTER MAYONNAISE.*Huitres en Mayonnaise.*

Heat up 20 oysters in their own liquor; let

* Oysters, when being cooked, should never boil; they must only just come to boiling point.

stand for five minutes; then beard them, and put on a cloth to drain and cool. Mix with some prepared mayonnaise sauce and crisp lettuce or endive leaves. Dish up neatly in a glass dish or small salad bowl, coat the whole with mayonnaise, and garnish with anchovy fillets and hard-boiled eggs cut into quarters or slices.

LOBSTER À LA CARÊME.

Homard à la Carême.

Prepare a forcemeat with lobster meat, whiting, and egg, pounded, sifted, and seasoned. Butter some small plain dariole moulds, and line them with lobster forcemeat; place in the centre of each a small quantity of salpicon of prawns, truffles, and artichoke bottoms, all cut into small dice, and mixed with tartare sauce. Fill up the moulds with lobster forcemeat, and poach them. Place the shapes on the ice to cool. Dish up in a circular row, sauce over with a stiff tartare sauce, and serve.

LOBSTER DARIOLES WITH TOMATOES.

Darioles de Homard à la Tomate.

Prepare salpicon, with lobster meat cut into dice and white fish forcemeat quenelles; season with cayenne pepper and salt, add a little aspic jelly, and mix carefully together. Select some even-sized, small, round tomatoes, cut out the centre gently with a tin cutter about the size of a shilling piece; plunge the tomatoes, one after the

other, into boiling water to take off their skins ; this must be done very carefully, so as not to break the fruit. Put the skinned tomatoes on a cloth to drain, place them separately into small dariole moulds, fill in the lobster salpicon, and cook them slowly with a little water in a covered stewpan for about thirty minutes. Place them on a cloth to drain, and glaze them when quite cold with a well-reduced tomato sauce, to which some good meat glaze and a little aspic jelly have been added. Dish them up in a circular row, placing in the centre, in a heap, a salad of macédoine of vegetables seasoned with stiff tartare sauce ; sprinkle some lobster coral on top, garnish with parsley, and serve.

BALLOTINS OF LOBSTER, REFORM STYLE.

Ballotins de Homard à la Réforme.

Cut the best parts of the meat of a large lobster into thin slices ; mask some small plain oblong moulds with aspic jelly ; cover the bottoms and sides of the moulds with the best slices of lobster ; dip them in warmed aspic jelly so that they set firmly. Place them on the ice for a little while. Cut up the remainder of the lobster meat rather small, mix with stiff mayonnaise sauce and aspic jelly, season with salt and cayenne pepper ; fill up the moulds with this, and let them set firmly. Dish the ballotins on a folded napkin, garnish with parsley, and serve. Salmon, prawns, or crayfish may be done in the same way. Some chopped gherkins can, if liked, be added to the mayonnaise sauce used for seasoning.

LOBSTER CANAPEES.*Homard sur Canapés.*

Cut some slices of bread about a quarter of an inch thick, stamp out with a fluted round cutter two inches in diameter, and fry them in clarified butter. Spread the rounds of fried bread with lobster butter, place a nice piece of lobster meat in the centre of each, and garnish with a row of capers round the lobster. When serving, sprinkle over with a little *Krona* or other pink pepper.

CANAPEES OF LOBSTER, QUEEN'S STYLE.*Canapés de Homard à la Reine.*

Procure some very small rolls (farthing rolls), cut them in halves, scoop out the crumb, and fill them with the following preparation. Cut into small pieces (dice shape) some lobster meat, one or two hard-boiled eggs (according to the quantity of canapees required), a few lettuce leaves, some gherkins, the fillets of a few anchovies. When all is neatly cut, mix with some salad oil and vinegar, pepper and salt, and finely chopped parsley. Now proceed to fill in the crusts of rolls. Mask, or wet their surface, with a stiff *mayonnaise*, garnish with lobster coral and pickled beetroot, the latter being cut into small thin strips. Dish up on a folded napkin.

APPETISERS, MAXIMILIAN STYLE.*Appétissants à la Maximilian.*

Stone some large Queen's olives; fill them with anchovy paste mixed with a little seasoned well-

reduced tomato pulp; cut out some rounds of fried bread about one inch and a half in diameter; spread some of the prepared paste thickly over them. Place an olive in the centre of each croûton; have ready some neatly trimmed fillets of anchovies, and twist a fillet round each olive; ornament with little sprigs of finely picked parsley, or coarsely chopped hard-boiled white of egg. Dish up on a folded table napkin, and serve.

SPANISH APPETISERS.

Appétissants Espagnoles.

Procure some Spanish olives, turn them, i.e., peel them carefully from the stones, or stamp out the stones with a small cutter; fill them with some anchovy paste. Bone and fillet a few Gorgona anchovies; twist a thin fillet round each stuffed olive. Dish them up on a glass dish and place a sprig of fresh parsley on the top of each olive, pour a little best olive oil on the dish, and serve.

CROÛTES À L'ESPAGNOLE.

Stamp out ten rounds of bread about an inch and a half in diameter and one-eighth of an inch thick, fry in butter, and drain. Stone as many large Spanish olives with a sharp column cutter; fill with some firm *tartare sauce*; place one in the centre of each croûton; curl an anchovy fillet round it; garnish with finely chopped hard-boiled egg, lobster coral, and sprigs of parsley. Dish up on small hors-d'œuvre dishes, and serve.

TUNNY FISH.

Thon mariné.

The tunny fish in appearance slightly resembles the cod ; it is preserved or marinated in oil. The flesh is very firm, has a delicate flavour, and looks very much like cooked veal ; it makes a highly esteemed hors-d'œuvre, but is hardly ever served otherwise. To serve it, cut some thin slices, arrange them on oblong or round glass dishes in rows overlapping one another. Ornament the sides alternately with little heaps of chopped capers and chopped parsley. Pour a little sweet oil over the dish just before sending to table.

TUNNY FISH CANAPEES.

Thon mariné sur Canapés.

Prepare some slices of stale bread, cut into fingers, and fry in clarified butter. When drained and cold, butter them, and cover the pieces with thin slices of preserved tunny fish, flavour with lemon juice and chopped tarragon and chervil. Dish up tastefully, and serve.

PETITES MARQUISES AU THON.

INGREDIENTS.—6 oz. puff paste or short-crust paste, 4 oz. thon mariné (tunny fish), $\frac{1}{2}$ gill aspic, made with fish stock, $\frac{1}{2}$ gill whipped cream, a few slices of cucumber and red chillies for garnish, seasoning.

METHOD.—Roll out the paste as thinly as possible, stamp out some rounds and line with them 8 or 10 very small bouche moulds ; prick the paste with the prongs of a fork to prevent blistering while baking, and fill the moulds with dry peas

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or raw rice. Bake them in a moderate oven till the paste acquires a golden brown colour. Take out the peas or rice, unmould, and stand the paste cups on a sieve to cool. Pound the tunny fish free from skin and bones, and rub through a fine sieve. Put the purée in a small basin, incorporate the aspic, stir well till it begins to set, then add the whipped cream and seasoning (pepper and salt). Put this preparation in a savoy, or forcing bag with a rose tube, and fill the paste cups with it. This must be done with taste and care. Scallop the edges of the cucumber slices and place them neatly round each, and put a star-shaped slice of red chilli in the centre of the cream. Dish up on a folded napkin or dish paper, and serve.

PRAWNS IN SAVOURY JELLY.

Écrevisses en Aspic.

Line some small dariole moulds with a thin layer of aspic jelly. When nearly set, sprinkle over some chopped lobster coral and chopped gherkins or olives. Place two or three picked prawns in each mould and fill up with aspic jelly. Put the moulds on the ice to get firm. Prepare as many fried bread croûtes (round) as there are moulds. Mask one side of each with green herb butter (*beurre Montpellier*). Turn out the moulds and place one in the centre of each croûte. Dish up and serve as *hors-d'œuvre* or cold savoury.

PRAWN BASKETS.

Corbeilles aux Écrevisses.

Prepare some round pastry cases in little basket-shaped moulds; bake them, unmould them, and

let cool. Put a little mixed cress in each of them, then some of the prawn mixture as described in the foregoing recipe, and a spoonful of ravigotte sauce. Arrange the prawns' tails across each to form the handles. Decorate lightly with coral and chopped truffle, dish up, and serve.

SHRIMP CROÛTES.

Croûtes aux Crevettes.

Pound 1 gill of picked shrimps with 1 oz. butter and $\frac{1}{2}$ oz. anchovy paste; season with paprika or *Krona* pepper. Fry some rounds of white or brown bread in butter, drain and cool. Spread one side of each croûte thickly with the preparation. Place a whole shrimp in the centre of each and garnish the edges with green herb butter. Dish up and serve.

SMOKED COD'S ROE CANAPEES.

Laitance de Cabillaud fumé sur Canapés.

Prepare bread croûtons as in the preceding recipe, spread each thinly with fresh butter and a layer of potted cod's roe paste, dish up, and garnish with hard-boiled eggs and finely chopped parsley.

CRAYFISH.

Écrevisses.

Crayfish—which must not be confounded with crawfish—are similar to lobsters, only much smaller. The flesh is most delicate. They are extremely useful for side dishes, as well as for

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garnishing cold and hot entrées. There are several kinds, the best being those which are quite red under the claws. Prawns are often used in their place when crayfish cannot be obtained. They are boiled in water, with plenty of salt in it, for about ten minutes.

To serve them in the shells, cut the ends of lemons so as to make them stand, stick the horns of crayfish or prawns into the lemons in circular rows, commencing at the bottom of a lemon. Fill up the vacant spaces with freshly picked parsley, and arrange them neatly upon the dish in which they are served. This is called a pyramid, or *buisse d'écrevisses*.

CRAYFISH CANAPEES.

Pâté d'Écrevisses sur Canapés.

Prepare some fried bread croûtons, the same as described for anchovy canapees. Spread a layer of potted crayfish paste over the fingers, dish up, and garnish with parsley.

CRAYFISH CROÛTES, TARTARE STYLE.

Croûtes d'Écrevisses à la Cardinal.

Procure six to eight small round dinner-rolls (usually called farthing rolls); cut these in equal halves, scoop out the crumb, and allow the crusts to dry. In the meantime prepare a mixture of eighteen large picked prawns, one large gherkin, six anchovy fillets, and the white of a hard-boiled egg; mince these rather finely. Put them in a basin, and season with tartare sauce; put a little mustard and cress at the bottom of each crust,

and fill up with the above preparation ; stamp out some thin slices of set aspic jelly, cover the surface of each with a slice ; fasten the heads of prawns in the centre of each with a little lobster butter ; ornament the edges with lobster butter. Dish up on small round dishes, garnish with parsley, and serve.

CRAYFISH CROÛTES, RAVIGOTTE STYLE.

Croûtes d'Écrevisses à la Ravigotte.

INGREDIENTS.—Bread for croûtes, twelve crayfish tails, half a gill tartare sauce, a few tarragon leaves, chervil, and a few blanched spinach leaves, butter for frying, cayenne paper and lobster coral.

Cut some round or square pieces of bread, half an inch thick and an inch and a half wide, hollow out the centre a little, fry them in clarified butter, and drain on a cloth. Chop the crayfish tails or some prawns finely ; season with a little tartare sauce. Put a little mustard and cress at the bottom of each croûte, dress some of the prawn or crayfish parts in a pyramidal form on top ; pound the chervil, tarragon, and spinach leaves, previously blanched, pass through a fine sieve, and mix with the tartare sauce. Mask the croûtes with this, dish up, garnish with small cress, and sprinkle with lobster coral and cayenne.

CANAPEES TURBIGO FASHION.

Canapés à la Turbigo.

Select two dozen small crayfish tails, or prawns, if the former cannot be procured, a few small truffles, a small head of white celery, and a small

quantity of mixed pickles. Cut all these into small dice, season with *répoulade sauce*, containing some reduced tomato pulp, sufficient to colour the sauce. Procure a number of very small rolls (farthing rolls), cut these into halves, take out the crumb, and fill the crusts with the above. Cover over each surface a thin, round piece of clear aspic jelly. Garnish with capers and parsley, and dish them up on a folded napkin or dish paper.

DRESSED CRABS.

Crabes garnis.

Choose the crabs of medium sizes and weights, pick out all the meat from the crabs, and remove the gills and apron. Mix the meat with the usual proportion of best salad oil and vinegar to taste, season with pepper and salt and a little mustard. When mixed, clean out the shells and fill them with the mixture, and garnish with freshly picked parsley and with the small claws. Dish up on folded napkins, and serve.

BONNES-BOUCHES À LA CARDINAL.

Cut some slices of bread, about one quarter of an inch in thickness, stamp out the required number of rounds, about an inch in diameter, fry these in clarified butter and let cool; spread a little lobster paste over each, and place a stoned Spanish olive in the centre. Curl a fillet of anchovies round it; fill the centre of the olives with lobster coral, and garnish the croûtons with hard-boiled white of egg; dish up on a folded napkin, and serve.

CROÛTES À LA HONGROISE.

INGREDIENTS.—2 oz. preserved lax, 3 hard-boiled eggs, grated Gruyère cheese, $1\frac{1}{2}$ oz. fresh butter, 2 gherkins, toasted bread, parsley, paprika pepper.

METHOD.—Wipe the slices of lax, peel the eggs, and cut nine round slices about $\frac{1}{4}$ in. thick; carefully remove the yolks, put in a mortar, and pound with the lax until smooth; add the cheese and an ounce of butter, season with a good pinch of paprika pepper, and rub through a fine sieve. Stamp out some rounds of freshly-made toast, a little larger than the slices of egg, butter one side of each round, and spread a layer of the above preparation on the buttered side of the toast. Place a slice of white of egg in the centre of each round of toast, put the remainder of the purée in a forcing-bag with a rose tube, fill up the centre of the rounds with this, decorate the sides and top with the same. Garnish tastefully with small leaves of gherkins and sprigs of parsley, dish up, and serve.

SNAILS AS HORS-D'ŒUVRE.

The edible snails are found in the south of France, Italy, and some parts of the south of England, where they were introduced some hundred years ago from the Continent. They have thin shells of a whitish or pale grey colour, with four dark stripes.

Snails are not very much thought of as yet on this side of the Channel; although on the Continent a basket of dressed snails is considered as acceptable a present as a brace of game in this country.

Eating snails is said to be a remarkably good thing for consumption. The ancient Romans greatly esteemed snails as an article of food; they kept special places for fattening them, and it is said fed them on meal, wine, and other dainties. Great care should be taken by those who consume snails, and by those who collect them, to let them lie for three or four days before they are cooked; for snails which have had the opportunity of feeding on poisonous grass are likely to poison the consumers, which is, however, avoided if they are kept a few days without food.

SNAILS WITH FINE HERB BUTTER.

Escargots aux fines Herbes.

Boil the snails for a quarter of an hour in water, then take them out of their shell, wash them several times, boil them up again, and drain them. Fry them in butter with a few finely chopped shallots till light brown, add a little reduced piquante sauce, and refill them in the shells (previously cleaned) without any sauce. Cover the tops with parsley butter, containing a little lemon juice and some finely chopped shallots. Serve on a folded napkin on a dish.

SALMON CROÛTES À LA TARTARE.

Three slices of stale bread $\frac{1}{2}$ in. thick, tablespoonful capers, salt and cayenne, lobster coral, $\frac{1}{2}$ lb. cold cooked salmon, 3 French gherkins, tartare sauce, 3 Spanish olives, parsley for garnish.

Cut the bread into one and a half inch squares or oblongs, scoop out slightly some of the centre of the bread slices, place them in a frying basket

and fry a golden colour, then drain them. Free the fish from skin and bone, and flake it rather small. Put this in a basin, season with a pinch of salt and a little cayenne pepper, mix with this the capers and two gherkins, cut into shreds, season with a little of the tartare sauce. Fill the hollow parts of the croûtes with this, pile up rather high, and cover with a thick layer of tartare sauce (this must be made very stiff). Stone the olives, and cut each into rings; place one of these in the centre of each croûte, and put a little lobster coral in the middle of the olive. Garnish with fancifully cut slices of gherkins, dish up, add a sprig of parsley here and there, and serve cold.

LAX À L'HUILE AUX CONCOMBRES.

One tin of lax (smoked salmon preserved in oil), 1 tablespoonful sweet oil, pepper and salt, 3 or 4 slices brown bread, butter, 1 teaspoonful chopped parsley, 1 cucumber, 1 dessertspoonful Orleans vinegar, 1 handful of mustard and cress and watercress.

Cut the cucumber into one and a half inch pieces as near as possible of the same size. Cut the rind so as to form stripes of green and white (crinkled). Scoop out some of the centre, and round off the bottom of each so as to give them the appearance of cups. Chop the pulp scooped out of the centre, and put it in a basin, with the oil, vinegar, and chopped parsley. Stamp out some rounds of bread with a 2-in. cutter, butter them on one side, cover the buttered side with thin slices of preserved lax; cut some of the lax into fine strips, and mix with the cucumber pulp; season with pepper and salt. Put the cucumber cups on the

prepared rounds of bread, and fill the cavities with the above mixture. Range them neatly on a round dish in the shape of a crown. Season the small cress, etc., and put it in the centre of the dish.

SOUSED SALMON.

Saumon mariné.

Place the piece of boiled salmon that is to be soured or pickled into a deep dish; boil enough vinegar to cover the fish, add two small bay leaves, four cloves, six long peppercorns, ten juniper berries, a lump of sugar and a little salt. Pour the boiling vinegar over the fish, and serve when quite cold.

CANAPEES OF SMOKED SALMON.

Canapés de Saumon fumé.

Cut and fry slices of bread as directed for anchovy canapees, butter the pieces when cold, and cover them with thin slices of smoked salmon.

FLEURETTES DE SAUMON.

INGREDIENTS.—About 12 oz. cold salmon, 1 gill mayonnaise sauce, $\frac{1}{2}$ pint stiff aspic jelly, 2 sheets French leaf gelatine, 1 truffle, $\frac{1}{2}$ gill béchamel sauce, a few sprigs of tarragon and chervil.

METHOD.—Have ready 6 or 8 small flat oval moulds (fancy pattern). Free the salmon from skin and bones, cut it into slices, and stamp out as many ovals as there are moulds, similar in shape but some smaller. Melt the aspic, and coat moulds thinly with it; decorate them with strips of

truffle and tarragon and chervil leaves. Stir the mayonnaise sauce to the remainder of aspic while it is still liquid. Coat the moulds with this and put the remainder in a mortar with the trimmings of salmon; pound till smooth, season to taste; dissolve the two leaves of gelatine in the béchamel sauce, and add this to the pounded salmon. Pass it through a fine sieve. Coat each of the oval pieces of salmon with this mixture, and set it in the moulds; fill up with the purée, smooth over with a knife, and place the moulds on the ice to set. When ready for serving immerse the moulds in tepid water, wipe with a cloth, turn out and dish up, garnish to taste, and serve.

FLEURETTES DE FOIE-GRAS.

Use a terrine of foie-gras pâté in place of the salmon, and proceed in the same manner as above described; the truffle can be omitted, as the foie-gras pâté usually contains several nice pieces of truffle, some of which can be utilised for decorating the moulds.

GOOSE-LIVER BONNES-BOUCHES.

Bonnes-Bouches de Foie-gras.

Fill some small tin pastry hoops or flanc rings (about an inch and a half in diameter and half an inch high) with good raised pie paste; fill with rice; bake well. When baked, turn out the rice. Cut some potted foie-gras pâté into small dice. Season with a little aspic jelly and suprême sauce; three parts fill the baked crust with this; when set, cover the top with clear aspic jelly. Dish up in a folded napkin, garnish with chopped aspic jelly and parsley, and serve.

GOOSE-LIVER DARIOLES.*Darioles de Foie-gras.*

Put a little aspic jelly in some small plain dariole moulds, so that it sets round the sides and bottom ; fill up with potted foie-gras cut into convenient slices, place on the ice for an hour, and turn out on glass dishes. Ornament with chopped beetroot, hard-boiled white of egg, and slices of cucumber.

SOUSED FISH.*Poissons marinés.*

Boiled fish of any kind left from a previous day's meal can be soured and be used as a *hors-d'œuvre* or breakfast dish.

Place the neatest pieces of fish into a deep dish, boil up a little of the fish stock in which the fish has been boiled with an equal quantity of vinegar, a few leaves of green fennel, a bay leaf, two cloves, a dozen peppercorns, a slice or two of lemon, and salt. Pour this over the fish, turn same over gently from time to time, so that the seasoning gets thoroughly saturated.

DUTCH HERRINGS.*Harengs de Hollande.*

These herrings are imported in small tubs, already salted and prepared ; they should be washed and soaked in milk before they are used.

Cut off the heads and tails, split them down the centre, divide each half into slices, about half an inch thick. Place them in an oblong dish,

ornament with slices of hard-boiled egg, pour over vinegar sauce, and serve.

The sauce referred to here is called *Vinaigrette*, and is prepared as follows :

Mix four tablespoonfuls of salad oil, two of tarragon or ravigotte vinegar, chopped parsley, chopped shallots, pepper and salt. Some chopped gherkins may be added, if desired ; it will improve the flavour and add to its piquancy.

HERRING FILLETS À LA DUBOIS.

Take some preserved filets de hareng (herring fillets), place them on a cloth to drain ; peel and slice two ripe but firm tomatoes and lay them on the bottom of a glass or other hors-d'œuvre dish ; arrange the herring fillets upon these ; chop finely some French olives (stoned), white and yolk of hard-boiled egg, and place these tastefully in alternate rows upon the fillets. Garnish with tiny sprigs of cress, and serve.

PAUPIETTES DE HARENGS.

Four or five salt herrings (Dutch herrings), 3 filleted anchovies, a pinch of cayenne, 2 hard-boiled eggs, 1 lemon, $1\frac{1}{2}$ oz. butter, parsley, beetroot and gherkins for garnish.

Steep the herrings in cold water for a few hours ; fillet them, removing the white skin and all bones ; cut each lengthways in two and pare neatly. Put the trimmings of the fillet into a mortar, together with the anchovies, and pound till smooth ; add the yolks of the hard-boiled eggs and the butter, season to taste (no salt), and mix thoroughly. Rub this through a fine sieve with a layer of this

purée; roll up neatly. Dip the ends into finely chopped hard-boiled white of eggs. Dish up, sprinkle over some lemon juice, garnish with thinly cut slices of lemon, gherkin, beetroot and parsley. Serve cold.

OLIVES AS HORS-D'ŒUVRE.

Olives are considered next to oysters and caviare the most appetising morsel to be consumed before meals. The olive is most extensively consumed as an article of food in the south of France, where the word indigestion in itself has scarcely any meaning; in fact, "indigestion" is rarely ever heard of, which ought to be sufficient proof that olives are uncommonly wholesome, as they assist to spur the digestive organs whenever they are inclined to be out of order.

The first acquaintance of an olive is undoubtedly not an agreeable taste to some people, but the palate soon gets over the apparently disagreeable flavour, and in time one will take to them with considerable relish.

Spanish olives are considered the most palatable, as they are perfectly sweet and free from any strong flavour. They are served as *hors-d'œuvre*, and at times as dessert. On both occasions they are dished up in small glass dishes, with a little of their own liquor, and are eaten with the fingers; a fork should never be applied to them.

STUFFED OLIVES, MARGOT STYLE.

Olives farcies à la Margot.

INGREDIENTS.—Stone 12 to 18 large Spanish olives; prepare a mixture of 4 hard-boiled yolks of

eggs, 1 tablespoonful of anchovy paste, and 1 oz. butter, and season with *Krona* pepper.

Stuff the olives with this. Have ready as many rounds of brown bread as olives, spread one side of each with Montpellier butter, and place a stuffed olive in the centre of each. Garnish round the edge of each croûte with the remainder of the stuffing used for the olives (a forcing bag with a rose tube should be used for this purpose). Dish up, garnish with small salad, i.e., mustard and cress, and serve.

OLIVES À LA REINE.

INGREDIENTS.—10 or 12 large Spanish (Queens) olives, 3 or 4 sardines (boneless), 3 oz. fresh butter, a teaspoonful anchovy paste, $\frac{1}{2}$ lemon, a few French gherkins (pickled), 1 hard-boiled egg, 10 or 12 small bread croûtes.

METHOD.—Carefully remove the stones from the olives, pound the sardines in a mortar, add the butter, anchovy paste, the yolk of the egg, and a few drops of lemon juice; season with a good pinch of paprika pepper. Mix thoroughly and rub through a fine wire sieve. Put this mixture into a forcing bag with a plain tube or pipe and fill the olives. Have ready the fried bread croûtes, force out a little of the mixture on each of the croûtes and place on it the olives; decorate the base of the croûtes with the above mixture. Dish up on little glass dishes, garnish with white of egg (hard-boiled) and gherkins all shredded as finely as possible, and serve.

OLIVES À L'ALSACIENNE.

INGREDIENTS.—8 or 10 Spanish olives, $\frac{1}{2}$ small terrine foie-gras, 4 hard-boiled eggs, $1\frac{1}{2}$ gill aspic

jelly, chopped ham, paprika pepper, toasted bread, $\frac{1}{2}$ oz. butter, a few sprigs of chervil and tarragon.

METHOD.—Stone the olives, cut the hard-boiled eggs in two crossways, take out the yolks, cut the whites top and bottom to the desired size (about half an inch high). Pound the foie-gras and two of the yolks, season and rub through a fine sieve; fill the olives with this by means of a forcing bag and pipe. Mask some olive-shaped moulds with aspic; decorate with tarragon and chervil leaves; stand an olive in each of the moulds, fill up with aspic, and let set. Mix the remainder of farce with the aspic left over; stamp out some rounds of freshly toasted bread (cold), spread with butter, cover the buttered side with chopped ham. Mask the egg whites with the farce above mentioned. Turn out the olives from the moulds, put the whites of eggs in a round of bread, place each olive in the centre of these, garnish with sprigs of parsley and a pinch of paprika here and there, dish up, and serve.

PETITS PANIERS A LA JARDINIÈRE.

INGREDIENTS.— $\frac{1}{4}$ lb. short paste, $\frac{1}{2}$ pint macédoine of vegetables, oil and vinegar, $\frac{1}{2}$ lemon, 1 ladleful of aspic jelly, 1 small truffle, pepper and salt.

METHOD.—Line eight small tartlet or patty pans with the paste, shape some twisted strips, and fasten each end crossways with some egg-yolk and flour mixed to the sides of the pans to the paste (this will form the handles). Fill the interior of the patty pans with raw rice, bake in a quick oven for about ten minutes, turn out the rice, and set them to cool. Have ready some cooked macédoine

of vegetables, drain well on a cloth, season with a little oil, vinegar, and pepper and salt, moisten with a tablespoonful of aspic, fill the baked crusts with the mixture, mask the surface of each with aspic. Ornament with fancy shapes of lemon rind and truffles; garnish with sprigs of fresh parsley, dish up, and serve.

Truffle trimmings can be mixed with the macédoine if desired.

BETTERAVE À L'ORIENTALE.

INGREDIENTS.—1 small beetroot, 1 hard-boiled egg, 12 anchovy fillets, 1 dessertspoonful capers, 1 dessertspoonful gherkins, 2 chives, 1 dessertspoonful anchovy paste, a little vinegar, brown bread for croûtes.

METHOD.—Cut the beetroot into slices about one-eighth of an inch thick, stamp out some small rounds with a fancy cutter about one inch in diameter, put a layer of anchovy fillets on each. Prepare the following mixture: one dessertspoonful of capers, one gherkin, two chives, all chopped finely and mixed with a tablespoonful of anchovy paste, and a few drops of chilli vinegar; spread over the rounds carefully. Cut the egg into thin slices, put one slice on each of the rounds, mix a little cayenne with salt, and sprinkle over the surface. Dish up, garnish with anchovy fillets and parsley.

CELERY À LA CRÈME.

Use the white part of celery and shred it finely, mix it with a small quantity of shredded lettuce, season with salt and pepper and mayonnaise dressing, and serve in little glass dishes.

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CELERIAC À LA CRÈME.

Slice some cooked celeriac and cut into julienne strips, season with mayonnaise cream, salt and pepper; add a tablespoonful of finely shredded truffles to each celeriac root. Dish up on small hors-d'œuvre plates and serve.

SURPRISE TOMATOES.

Tomates en Surprise.

Procure some small tomato moulds, mask the interior with reduced tomato sauce and aspic jelly. Stand the moulds on the ice to cool. Prepare a cream with pounded cooked chicken, aspic jelly, and whipped cream; fill the moulds with this, close two halves together, taking care that the marks of the moulds are opposite to each other. Place them on the ice for three-quarters of an hour, then turn out and dish up on a folded napkin.

TOMATOES À LA LUCULLUS.

Take six or eight tomatoes, scoop out the centre, season with salt and pepper, fill in with a little mayonnaise sauce and a pickled walnut in each. Chop up some hard-boiled yolks of eggs, put this in a basin, cover it with aspic jelly, stir it well, and set in a half-inch sheet. Dish up the tomatoes, and ornament the dish with small dice of egg aspic.

STUFFED EGGS À LA RUSSE.

Œufs farcis à la Russe.

Take six hard-boiled eggs, remove the shells, cut them crossways; scoop out the yolks, fill in

the vacant spaces with caviare, cover over with a little mayonnaise sauce with which the yolks of the eggs have been incorporated. Procure a few even-sized tomatoes, cut them into slices. Season with chopped parsley, oil, vinegar, salt and pepper. Serve the eggs on slices of tomatoes. Dish up, and garnish with parsley.

EGGS, CARNOT STYLE.

Les Œufs à la Carnot.

Trim neatly the edges of as many artichoke bottoms as are required, mask them over with some dissolved meat glaze, into which a little aspic jelly has been introduced. Place a dessertspoonful of chicken purée in the centre of each. Have ready some hard-boiled eggs; cut these crossways into halves, put half an egg in each *fond*, point downwards, place a star of sliced truffle in the centre of the yolks, mask all over with a thin layer of aspic jelly. When set, ornament round each egg with some stiff tartare sauce, which is done best by means of a paper cornet. Keep in a cool place until wanted.

PICKLED EGGS.

Œufs marinés.

Unfortunately this pickle is not much known, or else it would be more largely used, as it makes an excellent hors-d'œuvre, and is a splendid relish when eaten with cold meat, etc.

Take some hard-boiled eggs, remove their shells, place them in a jar; boil up some strong malt vinegar sufficient to cover them. With the vinegar

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boil the usual pickling spices, cloves, bay-leaves, peppercorns, whole spice, etc. Pour the vinegar over the eggs, tie the jar down tight with a bladder, and keep in a cool place for forty-eight hours.

EGGS À LA MARGOT.

Œufs à la Margot.

INGREDIENTS.—3 hard-boiled eggs, 3 Spanish olives, 4 oz. tongue, 2 anchovy fillets, a few capers and 2 gherkins, a few drops of salad oil, lemon juice, toasted buttered bread, parsley.

METHOD.—Cut the eggs in halves across, take out the yolks, and rub through a sieve. Cut off a tiny piece of the tips of the whites to make them stand even. Chop half the tongue rather finely, and mix with half the yolks of eggs. Stamp out six nice rounds of buttered toast, about the size of the cut side of the eggs; sprinkle over thickly with tongue and yolks. Cut the remainder of tongue and gherkins, olives, and anchovies into fine shreds; mingle gently with a few drops of oil and lemon juice. Add a little chopped parsley and the capers, also a pinch of white or red pepper, whichever is preferred. Fill up the cups of white of eggs. Pile up rather high but loosely. Stand each on a round piece of prepared toast. Dish up, garnish, and serve as cold savoury or breakfast dish.

PLOVER'S EGGS, PRINCESS STYLE.

Œufs de Pluvier à la Princesse.

INGREDIENTS.—For paste: $\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. butter, 1 yolk of egg, 8 raw plover's eggs, 6 oz. cooked chicken or rabbit meat, $\frac{1}{2}$ gill cream,

1 truffle, about an ounce of panade, seasoning, breadcrumbs, grated cheese.

METHOD.—Prepare a short-crust paste with the flour, butter, egg yolk, and a few drops of water. Roll out and line 8 or 10 small tartlet moulds, prick the paste with a fork, fill up with dried peas, and bake in a brisk oven a golden colour. Take up, remove the peas, and put the crusts on a sieve to cool. Pound the chicken or rabbit meat till smooth. Add the cream and an ounce of panade. Season to taste and rub through a sieve. Poach lightly the plover's eggs in slightly salted water. Line each paste crust with a little of the prepared purée, trim the eggs, and put one in each crust. Cover completely with meat purée, so as to give each a crown-shaped appearance. Place a star of truffle on top of each. Sprinkle sides with a mixture of fresh breadcrumbs and grated cheese. Set in a hot oven for six minutes, and serve on a hot dish with folded napkin.

CROÛTES À LA LOUISVILLE.

INGREDIENTS.—8 or 10 rounds of fried bread half an inch thick and about $1\frac{1}{2}$ in. in diameter (hollowed out in centre before frying), 8 or 10 large Spanish olives, 3 tablespoonfuls stiff tartare sauce, $\frac{1}{2}$ oz. anchovy paste, 2 chicken livers boiled, 1 hard-boiled egg, and 10 fillets of anchovies.

METHOD.—Pound the chicken liver and add the yolk of a hard-boiled egg and the anchovy paste; mix well, rub through a sieve, and put into a basin with the tartare sauce. Mix the whole carefully. Spread over the hollow sides of the croûtes of fried bread with this. Stone the olives, and fill each with the above preparation; place one in the

centre of each croûte, curl an anchovy fillet round it, garnish with finely chopped hard-boiled white of egg, and sprigs of parsley or lobster coral if handy. Dish up on small glass dishes, and serve.

CROÛTES À LA MÉTROPOLE.

INGREDIENTS.—3 slices of stale bread $\frac{1}{2}$ in. thick, $\frac{1}{2}$ lb. cold cooked salmon, 3 French gherkins, 1 tablespoonful capers, tartare sauce, salt and cayenne, 3 Spanish olives, lobster coral and parsley for garnish.

METHOD.—Cut the bread into $1\frac{1}{2}$ in. squares or oblongs, scoop out slightly some of the centre of the bread slices, place them in a frying basket and fry a golden colour, then drain them. Free the fish from skin and bone and flake it rather small; put this in a basin, season with a pinch of salt and a little cayenne pepper; mix with this the capers and two gherkins, cut into shreds; season with a little of the tartare sauce. Fill the hollow parts of the croûtes with this, pile up rather high, and cover with a thick layer of tartare sauce (this must be made very stiff). Stone the olives and cut each into rings; place one of these in the centre of each croûte, and put a little lobster coral in the middle of the olive. Garnish with fancifully cut slices of gherkin, dish up, add a sprig of parsley here and there, and serve.

TOMATO CUTLETS.

Côtelettes Mignons à la Tomate.

INGREDIENTS.—1 gill tomato, first incorporated with aspic, 1 gill aspic jelly, quarter of a pound

chicken or game forcemeat, one spoonful of cream, one yolk of egg (one hard-boiled egg), seasoning, parsley for garnish, one truffle (small).

METHOD.—Mask eight small cutlet moulds with aspic, work the forcemeat to a creamy substance, incorporate one yolk of egg, and some aspic to make it set. Ornament the bottom of the cutlets with hard-boiled whites of egg and truffle; mask some lines to imitate bones and fat of cutlet; line with the tomato sauce to imitate the fleshy part; fill up with the forcemeat previously prepared; cover surface of each with tomato sauce. Place them on the ice for about half an hour, turn out carefully, dish up on folded napkins or glass, garnish with parsley, and serve.

PETITES DARIOLES AGRASIENNE.

A small terrine foie-gras (No. 14 size), 1 table-spoonful Agra relish, 2 tablespoonfuls tomato sauce, 2 leaves French gelatine, 1 hard-boiled egg, 1 truffle, $\frac{1}{4}$ gill double cream, 1 gill aspic jelly.

Line some little dariole moulds with a thin layer of aspic; decorate prettily with hard-boiled white of egg, truffle, etc. Mask again with a thin coating of aspic, and set the moulds on the ice. Remove the lard from the foie-gras, rub the latter through a sieve, and mix with the cream and Agra relish; heat up over the fire, without letting the mixture boil. Dissolve the gelatine in the tomato sauce and strain into the above; add a pinch of salt, if needed, and stir the mixture until almost cold, then fill the decorated moulds. When set, turn out on a dish, and garnish with chopped aspic.

HAM-BOUCHÉES, WITH CREAM.*Bouchés de Jambon à la Crème.*

Chop half a pound of lean cooked ham; with this mix gently a quarter of a pint of whipped cream, season with white pepper and cayenne to taste; fill some small puff-paste cases with the mixture, sprinkle a little chopped parsley over each, cover them, and serve on dish covered with a folded napkin or lace-paper.

HAM CANAPEES.*Jambon sur Canapés.*

Prepare some fried slices of bread, as directed for anchovy canapees, cover the pieces with thin slices of cooked ham, and dish them up and garnish suitably.

TONGUE CANAPEES.*Langue de Bœuf sur Canapés.*

Prepared as directed in the preceding dish, using boiled smoked ox-tongue instead of ham.

MINCED BEEF WITH SAVOURY JELLY.*Bœuf haché à l'Aspic.*

Mince some cold beef with a small quantity of red pickled cabbage or beetroot; season this with salt, pepper, oil and vinegar; chop some hard-boiled white of egg, add it to the mince, moisten with a small quantity of liquid aspic jelly. Fill some small dariole moulds with the mixture.

When set, turn out on to a dish. Garnish the dish with stuffed olives, rings of hard-boiled eggs, slices of aspic jelly, and serve.

BEEF CANAPEES.

Canapés de Bœuf.

Cut and fry some rounds of bread, butter the rounds, and sprinkle with a little pepper and salt; cover with neatly cut thin slices of lean cold roast beef, and brush over with a thin coating of good meat glaze. When cold, dish up, garnish with scraped horseradish and parsley, and serve.

SMOKED HAMBURG BEEF.

Bœuf fumé à la Hambourgeoise.

Grate some lean Hamburg beef, and arrange it heaped up on a glass dish; clean and drain small cress, and garnish round the dish. Lemon pickle cut into slices and put in a glass dish is invariably served with hung or Hamburg beef.

CARÊME BISCUITS.

INGREDIENTS.—12 thin water biscuits, 1 tablespoonful lobster paste, 1 oz. fresh butter, 1 dessert-spoonful lemon juice, pistachio nuts and truffles to garnish, paprika and salt to season.

METHOD.—Put the lobster paste and butter in a mortar and pound till smooth, add the lemon juice, and season to taste. Spread the mixture on one side of the biscuits, and garnish each with finely chopped pistachios and truffles; these must be placed on separately so as to produce a pleasing

effect. Dish up, and garnish with parsley or small cress.

BÂTONS A LA PARMA.

INGREDIENTS.— $\frac{1}{2}$ lb. puff paste or trimmings, 2 oz. grated Parmesan cheese, 2 yolks of hard-boiled eggs, $\frac{1}{2}$ jar of Senn's tomato mustard, a pinch of paprika pepper, parsley for garnish, a little whipped cream, and the white of an egg.

METHOD.—Roll out the paste into an oblong about a quarter of an inch thick; sprinkle the board with grated cheese instead of flour. Cut it into even-sized bâtons about 3 in. long and 1 in. wide; place them on a wetted baking sheet; brush over with white of egg and sprinkle with grated cheese. Bake in a moderate oven to a golden colour, and let them cool. Spread each bâton with a thick layer of purée prepared with the yolks of eggs previously rubbed through a sieve, the tomato mustard, an ounce of grated cheese, and the paprika seasoning. Put the remainder of the purée in a forcing bag and force out little rose shapes on to the bâtons; garnish also with little dots of whipped cream forced through a cornet or forcing bag. Dish up, garnish with sprigs of parsley, and serve.

Sandwiches.

THERE is nothing more relishing than a really good sandwich. Unfortunately, at some of the buffets, at restaurants and railway stations, sandwiches do not bear the best of reputation. Some people have the notion that so long as there is meat between the slices of bread that is all they need trouble about. Tasty and temptingly prepared sandwiches are not more expensive, and only require a little more care and attention than coarsely cut and dry-looking sandwiches, which give the guest a shudder to look at.

Daintily prepared sandwiches do not cost more than the coarsely prepared and dry-looking ones. What is needed (more than additional outlay in materials) is a little more care and attention in the making.

The bread, the butter, and especially the seasoning, require the most careful treatment for the preparation of sandwiches, the various kinds of which I will now endeavour to describe. Everybody knows, more or less, how to prepare sandwiches. Those made with new bread are considered superior; it is, however, best to use one day old tin loaves, as the appearance of the sandwiches is then much neater than those cut from new bread. They are composed of certain in-

gredients introduced between two slices of buttered bread. The slices should not be cut thicker than about an eighth of an inch. The butter, which should, when possible, be creamed, must be spread on evenly and thinly. Whatever the meat used for sandwiches is, let it be neatly cut, thin, free from skin or gristle, and seasoned with salt, pepper, mustard, etc. The crust of the bread should be pared off before the slices are cut.

Sandwiches are usually dished up on folded napkins, and are dressed in circles, so that one overlaps the other. It is well to lay a damp napkin over the sandwiches if they are not immediately wanted, in order to keep them moist.

Among those in ordinary use are sandwiches made of ham, beef, tongue, mutton, veal, chicken, game, various kinds of potted meat, fish pastes, sausages, pickles, hard-boiled eggs, salad, etc.

SUPERIOR SANDWICH BUTTER.

Weigh half a pound of butter and work it in a basin with a clean and dry wooden spoon until soft, then add by degrees a gill of whipped cream, sufficient salt and mustard to taste, and place it in a cool place until required.

This butter is considered a great improvement for buttering the bread for sandwiches, as it is more convenient for spreading, and the sandwiches eat far better than those made with ordinary butter. This butter will keep from two to three weeks if kept on the ice, or in a very cool place.

SAVOURY SANDWICH BUTTER.

This is made by creaming or kneading fresh butter and mixing with it either one of the fol-

lowing ingredients (proportion being one teaspoonful to every six ounces of butter): grated horseradish, chopped parsley, curry paste or powder, green herb purée, anchovy paste, bloater paste, *Krona* or paprika pepper. These will be found decidedly good for sandwiches.

HAM SANDWICHES.

Sandwiches de Jambon.

Cut some slices of stale bread, about an eighth of an inch thick, butter them thinly, and cover half the slices with thin slices of ham; spread a little mixed mustard over the ham, and place a slice of bread and butter over each. Press them together firmly, and cut them into conveniently sized neat pieces. The shape of sandwiches are cut according to taste and fancy, either oblong, square, triangle, round, or oval. Dish them up neatly on a folded napkin, and garnish with sprigs of parsley.

BEEF OR TONGUE SANDWICHES.

These are prepared in exactly the same way as ham sandwiches, with the exception that beef or cooked ox-tongue is used in place of ham.

TOMATO SANDWICHES.

Sandwiches aux Tomates.

Very appetising and nutritious sandwiches can be made from concentrated tomatoes (tomato paste). Cut two slices of thin bread and butter, and spread a little of the tomato paste over one of the pieces, with a little mustard, pepper and salt;

press the other slice of bread and butter upon it, remove crust, cut into neat pieces, and serve as above. Additional flavour can be given by mixing a little meat extract with the tomato pulp.

NOTE.—Slices of skinned ripe tomatoes introduced instead of tomato paste or pulp make also very nice sandwiches.

CHICKEN SANDWICHES.

Sandwiches de Volaille.

Cut the flesh of some cooked fowl (roast or boiled) into thin slices, lay these between slices of buttered bread, trim, press, and cut into eight parts; dish up in a circle. Place some finely shredded lettuce leaves and small cress in the centre, and serve. It is best to season the meat with pepper and salt before it is made up into sandwiches.

GAME SANDWICHES.

Sandwiches de Gibier.

Cut the meat of any kind of cooked game into neat slices, and prepare the sandwiches as above described.

Another way is to pound the meat finely and mix with it a sufficiency of butter and seasoning to make it into a paste, which is then spread between the buttered slices of bread.

CLUB SANDWICHES.

Place thinly-cut sliced chicken fillets, grilled ham and lettuce leaves between slices of buttered and seasoned toast; trim, dish up, and serve.

ADELAIDE SANDWICHES.

Cut some neat slices from the breast of a cooked chicken and some thin slices of ham, butter the required thin slices of bread, spread over with a thin layer of curry or mulligatawny paste, lay half the slices of bread with chicken and ham, and make up into sandwiches in the usual way.

HAMBURG SANDWICHES.

Cut some thin slices of German smoked ham sausages, butter some thin slices of white or brown bread, spread with a little Düsseldorf or French mustard, and a thin layer of sliced gherkins. Lay the slices of sausage between two slices of bread, and proceed in the usual way.

ANCHOVY SANDWICHES, NELSON STYLE.

Sandwiches d'Anchois à la Nelson.

Scrape and bone ten Gorgona anchovies, pound them in a mortar with $\frac{1}{2}$ oz. of fresh butter, the yolks of three hard-boiled eggs, a teaspoonful of curry paste, a little cayenne, and two table-spoonfuls of grated Parmesan cheese.

Cut some round slices of bread, about two inches in diameter and an eighth of an inch in thickness; butter one side of them, spread the mixture over each, press the two covered sides together, trim into shape, and serve on a folded napkin. Garnish with parsley and small radishes.

HADDOCK AND ANCHOVY SANDWICHES.

Boil some smoked haddock, drain and remove the meat from the bones, then pound it in a mortar

with one-third of its quantity of butter and one-fourth of anchovy paste ; add pepper and salt to taste. Warm up in a stewpan. Stir from time to time until cold, and use as required for making into sandwiches.

SHRIMP SANDWICHES.

Sandwiches à la Pâté de Crevettes.

Pound in a mortar a pint of picked shrimps ; add to it 1 oz. fresh butter and 1 tablespoonful anchovy essence. Season with a little lemon juice, pepper and salt, and mix well.

Cut some thin slices of brown bread and butter, spread the prepared paste on them, cover with a second slice ; press them together, cut them into desired shapes ; dish up on a napkin ; garnish with parsley, and serve.

CAVIARE SANDWICHES.

Sandwiches au Caviar Russe.

Cut some thin slices of white or brown bread, butter them, and spread a thin caviare over the buttered sides. Sprinkle with a little lemon juice and a pinch of cayenne pepper. Cover each with a second slice of bread and butter, press them lightly together, and cut the slices into neat pieces. Serve nicely arranged on a dish covered with a napkin or dish paper.

TOASTED CHEESE SANDWICHES.

Split large cracker biscuits or shredded wheat biscuits in two, butter them well, sprinkle the buttered sides thickly with grated cheese. Season

with *Krona* or cayenne pepper, and brown in the oven for a few minutes. Dish up, and serve hot.

CHEESE SANDWICHES.

Sandwiches au Fromage.

Make a mixture of cheese (grated) and butter; a small quantity of anchovy paste; blend well and season to taste. Have ready some thin slices of bread and butter, spread the mixture over a slice, put another slice of bread and butter on the top, press well, cut the slices into convenient shapes, dish up, and serve.

CHEESE CREAM SANDWICHES.

Denises de Fromage à la Crème.

Take 3 tablespoonfuls grated cheese, 2 large tablespoonfuls double cream, a little crisp celery or a few shelled and peeled walnuts, bread and butter, cayenne.

Cut some thin slices of bread, butter them, slightly shred either celery or walnuts very finely, and mix this with the cheese and cream. Spread the buttered sides of the bread slices with this, place them together like sandwiches, cut them into pretty shapes—squares, oblongs, crescents or stars—dish up, garnish with sprigs of parsley, and serve.

GRUYÈRE CHEESE SANDWICHES.

Sandwiches au Fromage de Gruyère.

Prepare some thin slices of bread and butter, spread the buttered sides with a little French mustard, sprinkle thickly with grated Gruyère

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cheese, season with white pepper, salt, and a pinch of paprika pepper. Press the two covered sides of slices together, cut them into oblongs, dish up neatly, and garnish with parsley.

ROLLED SANDWICHES.

Tartines Roulées.

Six ounces cooked chicken meat, 2 oz. ham or tongue, 2 oz. Dorset butter, cayenne, 1 loaf of brown bread, 2 tablespoonfuls mayonnaise (at least one day old), 1 oz. fresh butter for buttering the bread slices, parsley.

Pound the chicken meat and ham or tongue in a mortar till quite smooth; then add the Dorset butter, mix thoroughly, season with a pinch of cayenne pepper, and rub through a fine sieve. Cut some very thin slices of brown bread (slightly buttered), and trim off the crust. Mix the purée above prepared with one or two tablespoonfuls of mayonnaise sauce, and spread the buttered side of the bread with this. Roll up firmly each slice and press lightly for twenty minutes; then roll up lightly in a clean cloth and place them on the ice for one or two hours. To serve, untie the rolls and dish them up neatly on small silver dishes covered with a lace paper, and garnish with parsley. The rolls may be cut in halves if liked. Any other kind of meat may be used in place of chicken. Potted game or foie-gras makes a nice change.

FOIE-GRAS SANDWICHES.

Sandwiches de Foie-gras.

Turn out a tin or terrine of foie-gras (goose-liver), remove the fat, cut into thin slices, taking

care not to break the slices. Prepare thin slices of bread and butter; lay the foie-gras between two slices, trim, press them, and stamp out into neatly shaped slices. Dish up tastefully and garnish.

EGG SANDWICHES.

Sandwiches aux Œufs.

Boil three fresh eggs for ten minutes; when cold, remove the shells and pound the yolk and white together in a mortar, with an ounce of fresh butter; when quite smooth add salt, pepper, and a little cayenne to taste. Spread the mixture thus on thin cut bread and butter, press well, trim them, cut them into neat pieces, and serve on a napkin, garnished with parsley.

NOTE.—Slices of hard-boiled eggs introduced between slices of bread and butter also make nice egg sandwiches.

NUT SANDWICHES.

Chop finely-peeled English walnuts, moisten with mayonnaise dressing, season with a pinch of *Krona* pepper, and make up into sandwiches.

SANDWICHES À LA WELLINGTON.

Take half a pound cold beef, mutton, or veal, free from bone, skin and gristle, six turned olives, and a small handful of capers. Bone four anchovies, and pass all twice through a mincing machine. Add two yolks of hard-boiled eggs mixed with an ounce of butter; season with salt and pepper. When sufficiently mixed pass the

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preparation through a wire sieve. Spread this purée on thin slices of buttered brown bread, cover each with another, press together, and stamp them out with a round fancy cutter. Chop finely the hard-boiled whites of the two eggs; sprinkle over the surface of the sandwiches with it. Dish them up in a circular row; put some seasoned endive, or any other crisp salad, in the centre; ornament with a few prawns and freshly picked parsley.

VICTORIA SANDWICHES.

Sandwiches à la Victoria.

Have ready some hard-boiled eggs cut into thin slices, some well washed and drained small cress, also some filleted Gorgona anchovies. Cut some slices of brown bread about an eighth of an inch in thickness and butter them. Place between each two slices alternate layers of hard-boiled eggs, anchovy fillets, and small cress. Press them together, cut into oblongs or squares, dish up on a folded napkin or dish paper, and garnish with parsley.

FRESH COD'S ROE SANDWICHES.

Sandwiches aux Laitances de Cabillaud.

Put half an ounce of fresh butter into a stewpan, add two finely chopped shallots, or a small onion, and fry until light brown. Have ready four to six ounces of freshly boiled cod's roe and liver; cut into small slices, and put them into the stewpan, adding some chopped chives and parsley, pepper, salt, and a little chilli vinegar to taste. Stir for a few minutes; then pound all in a mortar

until fine. Finally, pass it through a wire sieve, and let it get cool. Spread the paste between thin slices of brown bread and butter. A little French anchovy mustard spread between will improve the flavour. When pressed, trim and cut them into squares or oblongs ; dish up neatly, and garnish.

NEW YORK SANDWICHES.

Sandwiches à l'Américaine.

Put three yolks of eggs into a basin, stir with a wooden spoon, add a little salt, a dessertspoonful of tarragon vinegar, a teaspoonful of anchovy essence, and about six tablespoonfuls of best salad oil. Add the oil and vinegar only in small quantities, and stir until it becomes quite thick. Beard, trim, and chop up finely about two dozen oysters ; season with pepper, salt, cayenne, lemon juice, and work same gradually into the above sauce.

Cut some round French rolls, a day old, into thin slices, butter them ; spread the mixture on one slice, cover with another, press them, and dish up. The above quantity of oysters should be sufficient to make from twenty-four to thirty small sandwiches.

SARDINE AND TOMATO SANDWICHES.

Sandwiches aux Sardines et Tomates.

Bone a dozen sardines ; pound them in a mortar with an ounce of fresh butter ; pass through a fine sieve, season with cayenne and white pepper, and salt. Skin a few firm ripe tomatoes, cut them into thin slices, squeeze a little lemon juice over

each ; season with pepper, salt, and a little castor sugar. Have ready some thin slices of white or brown bread and butter, spread each over with the prepared paste, and place the slices of tomatoes between each two ; press together lightly, trim, and cut into squares or oblongs. Dish up, and garnish with parsley or small salad.

PRINCESS SANDWICHES.

Sandwiches à la Princesse.

Pound in a mortar some cooked chicken meat free from skin, bone and gristle ; when fine, add three yolks of hard-boiled eggs, some grated cheese, a little French mustard, tarragon vinegar, and salad oil, just enough to moisten, and season with salt and pepper. Work into a smooth paste, and pass through a wire sieve. Cut some thin slices of white bread, butter them, spread the paste between these, close them, and press the slices well together. Stamp out with a plain oval cutter, about two inches long, dish up *en couronne* on a folded napkin or dish paper, on an oblong or round dish. Garnish with coarsely chopped white of egg, chopped cooked ox-tongue, and freshly picked parsley, and serve.

ST. JAMES'S SANDWICHES.

Tartines à la Saint Jacques.

Prepare some puff paste, or use some feuilletage trimmings. Roll it out about one-third of an inch thick, put a few small pieces of butter, about as big as a haricot bean, over the surface, half an inch apart ; sprinkle with flour. Fold up and let it rest

for about ten minutes, then roll out again, dredge it well with grated cheese, roll it up, and fold in three; now roll it out to about three-quarters of an inch in thickness. Cut the paste into oblongs, two and a half inches long and one and a quarter inch wide. Place them on baking sheets, let them stand a few minutes, brush over the surface with egg, and then bake them in a hot oven. When done, split them nearly in half, remove a little of the soft paste, and fill each with the following preparation: Take some cold game, fowl, tongue, and ham, chop finely, and mix with a little butter; whip a small quantity of cream or the white of an egg; mix it with the meat. Season with lemon juice, paprika or *Krona* pepper, and salt. The sandwiches must be filled while they are warm, and when filled should be placed in the oven again for a few minutes, in order to set the mixture and to seal the sandwiches. These may be served hot or cold.

GROUSE SANDWICHES.

Sandwiches de Gibier.

Pound in a mortar some meat of cooked grouse or any other bird (roasted or boiled), previously freed from bones and skin; add a little ground mace, curry paste and chutney, in small proportions, also pepper and salt to taste, and work it into a smooth paste. Spread between thinly cut slices of bread and butter. Trim and press them together, and cut them into oblongs or other shapes.

LUCULLUS SANDWICHES (SPECIAL DISH).

Denises à la Lucullus.

Remove the fillets from a capon or large fowl, beat them flat, and place them into some sandwich

moulds, and put on a buttered baking sheet. Brush the top with some white of egg, cover with a thin layer of slices of tongue, moisten with white of egg, and lay another fillet on top. Cover the moulds over with buttered paper, and cook them in the oven till quite done. When done, press each sandwich and place them in the cool. Remove and clean the moulds, line the bottom of each with aspic jelly, lay a sandwich in the centre, and fill up with aspic. Put them on the ice to set. Turn out on a silver dish, garnish tastefully, and serve.

CHESHIRE MEAT SANDWICHES.

Sandwiches au Fromage et Viande à l'Anglaise.

Take equal quantities of fresh butter, grated Cheshire cheese, a little mustard, and work into a smooth paste. Spread some thinly cut slices of sandwich bread with this. Lay on it thin slices of any kind of cold meat, cover with another slice of bread and butter, press, cut into shapes, dish up, and serve.

ALEXANDRA SANDWICHES.

Cut the meat off some cold roast game and mince it; to this add some cooked tongue, ham and truffles, cut into very small slices; mix all with a little hot salmi or other rich brown sauce containing a small quantity of meat glaze and gelatine; season with pepper and salt. Place this preparation in a square mould, and set it on the ice to cool. Rasp some small French rolls, cut them into slices about one-eighth of an inch in thickness and butter them. Lay a thin slice of the above preparation between the bread and butter, press and trim, dish up, and serve with lemon or other suitable pickle.

GLADSTONE SANDWICHES.

Prepare some very thin slices of toasted bread, butter them, and place between each two alternate layers of thinly cut slices of cold pheasant, or partridge, finely shredded celery, and rémoulade sauce. Press them and cut into shapes. Dish up, garnish, and serve.

SPORTSMAN SANDWICHES.

Sandwiches à la Chasseur.

Cut some slices of white bread, about a quarter of an inch in thickness; toast them lightly on both sides, split open and butter them; lay between them some very thin slices of roast game; spread a little tartare sauce, with which a little French mustard has been mixed, over the meat; press them together. Pack them in waterproof butter paper, so as to keep them moist; wash and drain a little endive and small cress, wrap up in butter paper, and pack it with the sandwiches.

NOTE.—Almost any kind of meat can be made up into sandwiches in this style.

SALMON SANDWICHES.

Sandwiches de Saumon.

Cut some thin slices of white or brown bread and butter them; place a thin layer of boiled cold salmon on the buttered side of the bread. Spread over with a little stiff tartare sauce, also a layer of finely shredded lettuce; cover with a second slice of bread, and press. Cut into squares or oblongs. Dish up, and garnish tastefully.

NOTE.—Potted salmon, or salmon paste, may be

used in place of cold salmon, but the latter makes by far a more tasty sandwich.

SMOKED SALMON SANDWICHES.

Sandwiches au Saumon fumé.

Cut some slices of bread about an eighth of an inch in thickness, stamp them out with a round or oval cutter; butter these slightly, spread a little anchovy paste on the butter, and lay thin slices of smoked salmon between two of them. Press them together, trim neatly, and dish up on a napkin or dish paper, garnish with parsley, and serve.

OYSTER SANDWICHES.

Sandwiches aux Huitres.

Select a few large oysters, beat them up in their own juice, remove the beards, pound them in a mortar with a little fresh butter and lemon juice, and season with cayenne pepper and salt. Spread the paste between thinly cut slices of brown bread and butter; press, trim, and cut into desired shapes.

GHERKIN AND EGG SANDWICHES.

Sandwiches aux Œufs et Cornichons.

Boil three eggs for fifteen minutes; remove the shells; when cold, pound the yolks in a mortar with a little fresh butter; season with salt and *Krona* or cayenne pepper; chop finely the white of eggs and four gherkins, and mix all together into a paste. Cut some thin slices of bread and butter,

spread the paste between two slices, divide them into small oblongs or squares, dish up on a folded napkin, garnish with parsley, and serve.

EPICUREAN SANDWICHES.

Denises à l'Épicurienne.

INGREDIENTS.— $1\frac{1}{2}$ oz. fresh butter, 2 tablespoonfuls mayonnaise, 4 hard-boiled yolks of eggs, 1 teaspoonful mustard, 3 boned anchovies, 1 tablespoonful piccalilli, a sprig of tarragon, thin slices of bread.

METHOD.—Cream the butter in the mortar, add the egg yolks and anchovies, pound till smooth; moisten with the mayonnaise; chop the piccalilli and tarragon very finely and add to the above; mix thoroughly, adding the mustard and a little more seasoning if needed. Spread one side of the slice of bread with this; press them together in the usual way. Cut into crescents, fingers, or other fanciful shapes, dish up, and garnish to taste.

MARGUERITE SANDWICHES.

Tartines à la Marguerite.

INGREDIENTS.— $\frac{1}{2}$ gill mayonnaise, $\frac{1}{4}$ gill aspic, 1 sheet French leaf gelatine, 2 hard-boiled eggs, watercress or parsley for garnish, thin slices of bread.

METHOD.—Melt the aspic jelly, dissolve in it the gelatine, and strain. Stir this whilst still liquid gradually into the mayonnaise, which should be nicely seasoned. Chop finely the whites of the hard-boiled eggs, and rub the yolks through a wire sieve. Stamp out some rounds of bread about one-eighth of

an inch thick. Mask one side of each round with the prepared mayonnaise just before it sets. Season the whites of egg with a little vinegar or lemon juice. Arrange these smartly in a ring on the masked rounds of bread, leaving the centre spaces to be filled with the yolks. Dish up, garnish with sprigs of cress or parsley, and serve.

OLIVETTE SANDWICHES.

INGREDIENTS.—4 chicken livers, 1 small shallot, $\frac{1}{2}$ oz. butter, 6 large stoned Spanish olives, salt, pepper, mayonnaise sauce, thin slices of bread and butter.

METHOD.—Clean the livers; peel and chop the shallot, fry in the butter a golden colour; then add the liver (previously cut into slices), season with salt and pepper, and cook over a quick fire for about five minutes; pound in a mortar with the olives, and rub through a sieve. Moisten with a little mayonnaise sauce and put between thin slices of buttered bread. Cut into conveniently sized fancy shapes, dish up on small glass dishes, and serve.

SICILY SANDWICHES.

Tartines à la Sicilienne.

Drain 6 or 8 sardines, remove the skin and bones, put them in a mortar with 6 hard-boiled yolks of eggs, $1\frac{1}{2}$ oz. fresh butter, and pound till smooth; season with 1 teaspoonful of lemon juice, $\frac{1}{4}$ teaspoonful paprika pepper, and a dash of grated nutmeg; mix well and rub through a fine sieve. Spread the paste between slices of buttered brown

or white bread. Cut out some half-moon, crescent, or finger shapes, dish up, garnish with mustard and cress and thin slices of lemon.

SANDWICHES A LA CHESTERFIELD.

Cut some thin slices of white stale bread, spread these over one side with a thin layer of mustard butter; lay upon this some thin slices of preserved mango or other chutney; on top of this spread a layer of foie-gras and chicken purée; to make this, pound equal quantities of cold chicken breast and foie-gras, season with mayonnaise, and rub through a fine sieve. Cover the slices thus prepared with a second slice of buttered bread, pare them neatly and cut into small shapes, press closely together, and dress them on a glass or silver dish on a folded napkin.

NORWEGIAN SANDWICHES.

Place the slices of preserved lax on a cloth to be well drained from its oil. Cut two thin slices of bread from a tin loaf (sandwich loaf), butter them lightly; lay on one of the slices of bread enough lax to well cover the buttered side, place the other piece of bread upon this, and press together lightly. Have ready a mixture of hard-boiled yolks of eggs, rubbed through a sieve, and mixed with half its quantity of fresh butter; season with a little mustard, pepper, and salt. Spread the surface of the sandwich with this. Stamp out some crescent or oval shapes by means of a sharp cutter, and continue to prepare as many sandwiches as are required in this way. Mix the

remainder of egg-yolk butter with a little lobster coral, place it in a forcing bag and force out a roll shape in the centre of each sandwich. Dish up, and decorate with small sprigs of parsley.

ASPARAGUS SANDWICHES.

INGREDIENTS.— $\frac{1}{2}$ pint asparagus points (cooked), $\frac{1}{2}$ gill mayonnaise sauce, $\frac{1}{2}$ gill aspic, $\frac{1}{2}$ gill whipped cream, salt, pepper, cayenne, bread and butter.

METHOD.—In the first instance make sure that the asparagus points, i.e. green part of the stalk, are thoroughly cooked in salted water, containing a small piece of lump sugar. Drain and rub them through a wire sieve. Put the purée in a basin to cool, then stir in gradually the mayonnaise sauce and the aspic jelly—the latter must be liquid, but on no account warm; add the cream as the mixture begins to set. Season to taste. Cut some thin slices of bread, butter them slightly, and spread some of the prepared purée on each slice, then place them together as for ordinary sandwiches, and cut into rounds, oblongs or squares. Arrange them on a dish or plate, fill up the centre with crisp salad, and, if liked, some slices of hard-boiled eggs.

SALAD SANDWICHES.

Prepare some shredded endive or lettuce, water-cress and mustard and cress; mix lightly with mayonnaise sauce, lay thinly between some thin slices of bread and butter, press the slices well together, cut them into neat shapes, and serve.

PRINCE GEORGE SANDWICHES.

Mince finely some cold game, mix it with a little stiff salmi sauce, a chopped truffle, and four chopped mushrooms ; incorporate sufficient dissolved meat glaze to form a smooth paste. Cut some large milk rolls into slices an eighth of an inch thick ; butter these lightly ; spread over half the slices with a layer of the minced game, covering the other halves with the remaining slices ; press, trim a little, dish up on a folded napkin, garnish with sprigs of watercress, and serve.

MILAN SANDWICHES.

Prepare some thin slices of slightly toasted and buttered bread ; spread one side with a layer of stiff tartare sauce ; lay upon this some slices of cooked game and some finely shredded celery. Place two together, press and trim neatly, cut into desired shapes, and dish up in a circle. Garnish the dish with aspic jelly, cut into dice, and small salad.

CHASSEUR SANDWICHES.

Pound in a mortar four ounces of cooked ham, four ounces of cold pheasant or partridge, free from skin and bone. When smooth add two ounces of butter and one dessertspoonful of "Lazenby's Sauce." Season with *Krona* pepper and rub through a fine sieve. Spread this between slices of buttered bread with a layer of thin slices of tomatoes. Trim the sandwiches and cut them into neat shapes.

BREAKFAST DISHES
AND
AFTER DINNER SAVOURIES.

Savoury Dishes of Fish.

FISH FRITTERS.

Beignets de Poisson.

Remove the skin and bones from any kind of white cold fish; put the picked pieces of fish in a basin. To each half-pound of fish add 1 oz. of butter and 2 oz. breadcrumbs, season with pepper, salt, grated nutmeg and chopped lemon rind; moisten with a well-beaten egg. Mix all together, and shape into neat pieces, dip in egg, roll in breadcrumbs and grated cheese, place in a wire basket and fry a golden colour in hot fat, take up, drain, and dish up. Garnish with fried parsley.

SMOKED FISH FRITTERS.

Beignets de Poisson fumé.

Fillet some smoked fish, such as bloater, haddock, salmon, or kippered herring; cut them into small pieces, season with pepper and cayenne. Dip each

piece into some prepared frying batter, fry in hot fat until crisp and of nice colour, drain well on a cloth, dish up on a folded napkin, garnish with fried parsley, and serve.

FISH KEDGEREE.

Kedgère de Poisson.

Melt 1 oz. of butter in a stewpan, add 3 oz. of boiled rice, about 6 oz. of flaked white cold fish, and 2 hard-boiled eggs finely chopped. Season with salt, pepper, and a little cayenne, moisten with a little maître d'hôtel sauce, stir over the fire until thoroughly hot, dress on small squares of buttered toast on a hot dish, sprinkle over some coarsely chopped hard-boiled yolks of eggs and finely chopped parsley, garnish with shreds of hard-boiled white of egg, and serve.

SALMON AU GRATIN.

Saumon au Gratin.

Free the remains of cooked salmon, whilst warm, carefully from the bones and skin. Break the fish into flakes or small pieces, season with pepper and a little cayenne, moisten with some béchamel sauce, mix with a little grated Parmesan cheese and breadcrumbs, and arrange neatly on a buttered gratin dish. Sprinkle the surface with grated Parmesan cheese and fine breadcrumbs, place a few small bits of butter on the top, bake in a hot oven until light brown, and serve on the same dish.

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SALMON FRITTERS.*Beignets de Saumon.*

Boil half a pint of water in a small stewpan, and add an ounce of butter. When the latter is dissolved add a tablespoonful of grated cheese, and work in about an ounce of sifted flour. Stir well over the fire until the paste loosens from the sides, then add one by one three eggs, and a pinch of salt. Flake some cooked salmon, season with salt and pepper, shape into small balls about the size of walnuts, dip these in the prepared batter, fry slowly in hot fat or lard, until of a light brown colour. Drain, dish up, and serve.

DEVILLED SALMON, SMOKED.*Saumon fumé à la Diable.*

Put some wholemeal or water biscuits into salad oil to soak for a few minutes; take up, dust with salt, cayenne, and black pepper. Toast the biscuits on both sides, and place upon the biscuits some thinly cut slices of smoked salmon; cover these with a thin layer of devilled paste or butter; place them in a hot oven for a few minutes. Dish up, and serve as hot as possible.

LOBSTER AU GRATIN.*Homard au Gratin.*

Split a freshly boiled lobster into halves, take out the fish carefully, so as not to break the shells, break the claws, and take out the meat. Mince up the fish, put it in a stewpan with a piece of butter, moisten with a yolk of egg and white sauce, season

with salt, pepper, and cayenne; stir over the fire for a few minutes. Fill the shells with the mixture, sprinkle the top with breadcrumbs, brush over with oiled butter, bake in a hot oven until brown, dish up on a folded napkin, garnish with fresh or fried parsley, and serve.

SCOLLOPED LOBSTER.

Coquilles de Homard.

Chop up the meat of a large lobster, put it into a stewpan with a little white sauce, a small piece of butter, and one ounce of anchovy paste; season with salt, pepper, nutmeg, cayenne and lemon juice; stir over the fire for a few minutes, mix with two yolks of eggs, fill some scollop shells with this, sprinkle with fried breadcrumbs and oiled butter, brown with a salamander or in the oven, dish up on a folded napkin, garnish with crisped parsley, and serve.

DEVILLED LAX IN CRUSTS.

Crouûtes de Lax à la Diable.

Cut six very small French rolls in halves, scoop out the crumb, place them in the oven to get crisp. Have ready a large tin of lax, divide carefully into flakes, put it into a stewpan with two pats of butter, a teaspoonful of chopped parsley, one of chopped shallots (previously fried), a pinch of cayenne, and one teaspoonful of curry powder; allow it to get thoroughly hot; fill the bread crusts, glaze over each with some dissolved meat extract, place a few strips of lax over each in lattice-work fashion, and serv  hot.

DEVILLED SHRIMPS IN CRUSTS.

Croûtes de Crevettes à la Diable.

Proceed the same way as the foregoing recipe, and substitute the lax with as many picked shrimps as are required to fill the crusts; add some flaked salmon or other fish to make up the quantity needed. Reserve one large shrimp for placing in the centre of each croûte, dish up, and garnish with parsley.

NOTE.—Halves or quarters of shredded wheat biscuits used instead of French rolls make a very nice basis for this and other savoury dishes.

DEVILLED CRAB.

Crabe aux œufs à la Diable.

INGREDIENTS.—1 large crab (boiled), 1 large tablespoonful cream, 1 ditto of tartare sauce, 1 hard-boiled egg, 1½ oz. butter, a few drops lemon juice, salt, pepper, cayenne, breadcrumbs, parsley for garnish.

METHOD.—Remove the meat from the shells and claws; clean the shell and butter the inside portion. Shred the meat as finely as possible, mix it with the cream, tartare sauce, one tablespoonful of breadcrumbs, the yolk of a hard-boiled egg (rubbed through a sieve), and an ounce of butter (melted). Season with salt, pepper, lemon juice, and a good pinch of cayenne. When all is thoroughly mixed, put it back into the shell, sprinkle with breadcrumbs and a few small bits of butter, and bake in a quick oven for ten minutes. Dish up, garnish with parsley, and serve.

CURRIED PRAWNS.*Écrevisses à l'Orientale.*

Skin about thirty prawns, fry a small sliced onion in two ounces of butter, stir in one ounce of flour and one dessertspoonful of curry powder, moisten with half a pint of milk, and let it boil for ten minutes; then add the prawns and the juice of half a lemon; boil gently for another ten minutes. Dish up in the centre of a border of boiled rice.

CANAPEES OF CRAB, CURRIED.*Canapés de Crabe à l'Indienne.*

Remove the white meat and bed from the shell of a crab, pound it in a mortar with a piece of butter about the size of a walnut. Season with salt, pepper, lemon juice, nutmeg, mustard, and cayenne; moisten with a little tarragon vinegar. Add a small handful of fried breadcrumbs. Have ready some small rounds of fried bread, scooped out in the centre to take the stuffing. Put a tablespoonful of it in the centre of each. Mask the top with a thick curry sauce, sprinkle over with breadcrumbs, bake for a few minutes, dish up, and serve.

SAVOURY CRAB WITH TOMATO SAUCE.*Ragoût de Crabe à la Tomate.*

Break up a boiled crab, separate all the meat from the shell and claws. Put the meat into a stewpan with a handful of soft breadcrumbs, four tablespoonfuls of tomato sauce, the juice of half a lemon, and a little finely chopped lemon rind, season with salt and pepper, add a wineglassful of chablis or sherry. Let all simmer over the fire,

whilst stirring, for ten minutes; add a small piece of fresh butter, bring once more to the boil, then turn out on a deep dish; garnish the dish with fried bread croûtons and rings of lemon, and serve.

SAVOURY HADDOCK ON TOAST.

Savoureux de Merluche fumée.

Remove the skin and bones from a large boiled dried haddock; pound the flesh in a mortar, and mix with it two ounces of grated Parmesan cheese, a teaspoonful of chopped parsley, pepper and salt, and three yolks of eggs. Shape the mixture into small balls, and fry them in hot fat, drain, and serve on small squares of toasted or fried bread. Dish up, and garnish with fried parsley.

HADDOCK FRITTERS.

Beignets de Merluche fumée.

Remove the skin and bones from a kippered haddock, cut it into pieces about an inch long, dip them in rather thick *beignet* or frying-batter; fry in boiling lard or fat, not too hot, as the fritters will require quite fifteen minutes to cook. When done, drain on a cloth, season with salt and a little cayenne, and serve very hot.

FILLETS OF BLOATERS ON TOAST.

Filets de Harengs fumés sur Croûtes.

Skin, split and bone four nice bloaters; cut into neat fillets, brush over with oiled butter, and broil over a quick fire. Have ready some freshly made toast, butter it well, and sprinkle with grated

Parmesan cheese ; cut into neat strips, and place one fillet on each. Bake for a few minutes in a hot oven, dish up, garnish with parsley, and serve.

SARDINES WITH POACHED EGGS.

Sardines aux Œufs pochés à l'Allemande.

Cut some slices of bread about one-third of an inch thick ; stamp out into even-sized oval shapes. Beat up an egg with a little milk, and dip the bread slices therein ; fry them in butter a delicate brown. Arrange the slices on a dish, to form a border, as explained below. Chop the yolks of four hard-boiled eggs, put them in a stewpan with a small piece of butter, add some chopped parsley, beetroot, tarragon, and the juice of half a lemon, also a dessertspoonful of prepared mustard, and one of chopped capers. Stir over the fire for a few minutes ; thicken with a small quantity of fresh breadcrumbs. Mask some freshly poached eggs with this, and place them in the centre of the dish. Ornament the tops with fillets of sardines. Spread one-half of the rounds of fried bread with the remainder of the mixture, and the other half with some sardine paste ; lay them round the dish, so that one slice rests on the edge of the other, thus forming the border ; season with cayenne. Place the dish in the oven for a few minutes to get thoroughly hot, and serve quickly.

SARDINE CANAPEES.

Canapés de Sardines.

Cut some slices of bread into finger shapes, and fry them in butter to a nice yellow colour. Bone

twenty-four sardines, pound half the quantity in a mortar, with an ounce of butter and two yolks of eggs ; season with pepper, mustard, chopped chives, parsley, and tarragon ; spread the mixture over the fried bread. Lay one of the remaining sardines on each finger, place in the oven for a few minutes, dish up, garnish with crayfish tails, slices of gherkins and pickled beetroot, and serve.

GRILLED SARDINES IN PAPER CASES.

Sardines grillées en Papilottes.

Drain and wipe twelve large sardines ; dip them carefully in oiled butter ; sprinkle with a little salt and cayenne, and roll in a mixture of chopped mushrooms and parsley. Wrap each in a piece of thin buttered paper, twist the ends neatly, place them on a baking sheet in the oven until hot ; dress on fingers of toasted bread, in the papers ; garnish with parsley, and serve.

TOASTED SARDINES WITH HAM.

Sardines au Jambon.

Prepare a dozen large sardines, as in foregoing recipe ; dip them in oiled butter, roll in a mixture composed of finely chopped cooked ham, breadcrumbs, and grated Parmesan cheese ; lay the sardines on slices of buttered toast, season with a little cayenne ; put them on the grill or in a hot oven for ten minutes, dish up, garnish with parsley, and serve.

SARDINES À LA PROVENÇALE.

Cut eight slices of bread into neat finger shapes, fry them in clarified butter and drain them. Clean

eight sardines, put one on each croûte; dish up on a round dish, in the form of lattice-work; place the dish in the oven for a few minutes to get thoroughly hot. Have ready a sauce made with three yolks of eggs, well beaten, a small piece of butter, a tablespoonful of cream, a few drops of essence of anchovy, and a tablespoonful of finely chopped boiled onions (previously fried in butter), salt, pepper and cayenne to taste. Stir this over the fire until it thickens, pour over the dish of sardines, sprinkle with a few drops of meat glaze, and serve hot.

DEVILLED SARDINES.

Sardines à la Diable.

Choose ten or twelve nice sardines, drain and wipe them, sprinkle with mustard and cayenne. Fry in a little butter on both sides. Serve on fingers of buttered toast.

ÉCLAIRS OF SARDINES.

Carefully wipe a number of sardines, and remove the bones. Roll out some puff paste or short crust, about one eighth of an inch thick, and enclose each sardine neatly in a piece of paste. Shape each piece neatly and place on a baking sheet, brush the surface of the éclairs with beaten egg, sprinkle some grated Parmesan and a pinch of paprika pepper over each. Mask each lightly with the point of a knife, and bake in a hot oven for about ten minutes. Dish up on a folded napkin or dish paper, garnish with parsley, and serve hot as a breakfast dish or savoury.

SARDINE CROUSTADE, WITH CHEESE.

Croustade de Sardines, au Fromage.

Pound six sardines (boned) in a mortar, with an ounce of grated cheese ; season with salt, pepper, and chilli vinegar ; add one egg and a few finely chopped cooked and bearded oysters ; fill the mixture into some small fried bread crusts (croustades), cover with hard-boiled yolks of eggs, previously rubbed through a sieve ; put them in the oven for a few minutes, before serving, to get thoroughly hot. Dish up on a folded napkin, and garnish with fried parsley.

SARDINES WITH CHEESE.

Sardines au Fromage.

Drain and wipe a dozen sardines, remove the bones ; dip them in oiled butter, and roll in grated cheese ; place the fillets on fried bread croûtons ; set them in a hot oven for a few minutes, dish up, and serve when quite hot.

ANCHOVY FINGERS WITH CHEESE.

Croûtons d'Anchois au Fromage.

Pound six filleted anchovies with a piece of butter in a mortar, add a teaspoonful of curry powder, three yolks of eggs, and a tablespoonful of grated Parmesan cheese ; warm up the whole in a stewpan. Prepare some square pieces of toasted bread, about half an inch thick, split them open like a muffin ; spread the mixture thickly on the cut side of the toast, sprinkle with Parmesan cheese,

season with a little cayenne pepper, press two slices together, cut them into fingers, put them in a hot oven for a few minutes, dish up in the lattice-work fashion, garnish with fried or fresh parsley, and serve.

FRIED ANCHOVIES.

Anchois frits.

Prepare a frying batter, to which add half a glass of white wine; mix it well. Cleanse and wipe a dozen Gorgona anchovies, dip them in the batter, and drop them one by one in hot fat; fry to a nice brown colour, and drain on a cloth. Dish up and serve on a folded napkin; garnish with fried parsley.

ANCHOVY TOAST, No. 1.

Croûtes d'Anchois à l'Anglaise.

Melt half an ounce of butter in a stewpan, add a teaspoonful of anchovy paste, and two yolks of eggs, well beaten. Stir until quite hot, taking care not to let it boil; pour this over some prepared hot buttered toast, dust with cayenne or paprika, and serve.

ANCHOVY TOAST, No. 2.

Mix the yolks of two hard-boiled eggs with two teaspoonfuls of anchovy paste and a quarter of an ounce of butter; rub through a sieve, spread it on some thickly buttered slices of toasted bread, dish up, reheat, and serve as hot as possible.

ANCHOVY PASTIES.*Bâtons d'Anchois.*

Scrape, wipe and bone ten Gorgona anchovies ; roll out some short paste or remnants of puff paste, enclose each fish neatly in the paste and trim. Place them on a baking sheet, brush over with beaten egg, sprinkle some grated Parmesan cheese and a pinch of cayenne pepper over each ; bake in a quick oven for about ten minutes, and serve.

CURRIED ANCHOVY CROÛTONS.*Croûtons d'Anchois à l'Indienne.*

Soak six Gorgona anchovies in cold water, drain, wipe and bone them, put the fish into a mortar, and pound, with an ounce of butter, a teaspoonful of curry powder or curry paste, and the yolk of a raw egg ; mix well. Put it through a sieve into a stewpan, stir over the fire until hot. Have ready some rounds of fried bread, spread these over thinly with anchovy paste, cover with the above mixture, and dust with *Krona* pepper. Dish up, put the dish in the oven for a few minutes just before serving. Garnish with fresh parsley, and serve.

ANCHOVY BISCUITS.*Biscuits au Beurre d'Anchois.*

Pound the fillets of six anchovies in a mortar with an ounce of butter, add a pinch of cayenne pepper, a little nutmeg, and a teaspoonful of essence of anchovies ; rub through a sieve, spread some round or oblong water biscuits with the paste ;

place them in the oven to get quite hot ; garnish the tops with strips of filleted anchovies and capers ; dish up on a folded napkin, and serve.

SAVOURY ANCHOVY TOAST.

Crouçons d'Anchois aux fines Herbes.

Wash, drain, bone and pound twelve Gorgona anchovies, with a few sprigs of blanched parsley, a small shallot, a sprig or two of chives, tarragon, and a pinch of cayenne pepper ; flavour with lemon juice, and moisten with a little sweet oil ; spread this on hot buttered toast, cut into fingers. Dish up on a folded napkin or dish paper, garnish with fresh parsley, and serve.

BROILED OYSTERS.

Huitres au Beurre.

Open, drain and trim a dozen large oysters, dry them on a cloth, dip them in oiled butter, season with white pepper, lay the oysters on a hot gridiron over a brisk fire ; brown them lightly on both sides. Dish up on small rounds of toasted bread, garnish with crisp parsley, and serve.

OYSTER BONNES-BOUCHES.

Bonnes-Bouches aux Huitres.

Take eight large oysters from the shells, drain and trim them, wrap each up in a thin piece of bacon, and fasten with a small skewer. Stamp out some slices of bread with a circular cutter, fry these in butter to a light colour, grill the oysters

in front or over a clear fire. When done on both sides place the oysters on croûtons, with the bacon on them, dish up, garnish with parsley, and serve.

OYSTERS ON TOAST.

Huitres sur Pain grillé.

Open, drain, trim and chop twelve large oysters, season with salt, pepper, and grated nutmeg ; put them into a stewpan with a small piece of butter ; when hot stir in a tablespoonful of cream and the yolks of two eggs, well beaten. As soon as it begins to set, pour the preparation over some slices of buttered toast, and serve.

FRIED OYSTERS.

Huitres frites.

Open some oysters, trim and drain them, season with pepper, dredge with flour, dip in egg and breadcrumbs. Fry a golden colour in hot fat or clarified butter, drain on a cloth, dish up on a folded napkin. Garnish with rings of lemon, sprigs of watercress or parsley, and serve.

GRILLED OYSTERS.

Huitres à l'Américaine.

Open, drain and trim some large American oysters, dip them in flour, brush them over with egg, and roll in seasoned breadcrumbs. Rub the bars of a gridiron with suet or fat. Grill the oysters on both sides to a golden colour ; dish up on a folded napkin or dish paper. Garnish with lemon rings and fried parsley.

SAVOURY OYSTERS.*Huîtres aux fines Herbes.*

Take twelve large oysters, drain them on a cloth, remove the beards, dip in oiled butter, sprinkle all over with finely powdered savoury herbs. When set and nearly cold, egg and breadcrumb them carefully. Season the breadcrumbs with salt, pepper, and chopped parsley before crumbing. Fry in hot fat or clarified butter. Dish up on rings of lemon, garnish with fresh parsley, and serve.

BROILED OYSTERS, NEW YORK STYLE.*Huîtres sautées à l'Américaine.*

Take twelve large oysters, drain and trim them, season with salt and cayenne pepper. Put them, together with their liquor and a small piece of butter, into a stewpan; allow them to get warm; take out the oysters, put them to drain. Grill them slightly on both sides. Thicken the liquor with a little béchamel sauce, season with cayenne and grated nutmeg, reheat, and dish up. Garnish the dish with sippets of fried or toasted bread, and sprigs of fresh or fried parsley, and serve.

DEVILLED OYSTERS, STEWED.*Ragoût d'Huîtres à la Diable.*

Choose twelve fine large oysters, open, drain and trim them; chop them rather coarsely, and put into a stewpan with a tablespoonful of cream, a small piece of butter, and some chopped parsley. Season with salt, pepper, and cayenne. Stir over the fire for a few minutes, thicken with a table-

spoonful of béchamel sauce, and bind with two yolks of eggs. Let the mixture remain over the fire, whilst stirring, until it sets. Have ready the deep shells of the oysters, cleaned and perfectly dry; fill them with the mixture, sprinkle over with breadcrumbs, bake in a hot oven for a few minutes, dish up on a folded napkin, garnish with parsley, and serve.

DEVILLED OYSTERS, GRILLED.

Huîtres grillées à la Diable.

Open, drain and trim some large oysters, season with salt, pepper and plenty of cayenne. Dip them in oiled butter, put on to a gridiron and broil for about five minutes. Dish up on fried croûtons; garnish with rings of lemon and fried parsley.

DEVILLED OYSTERS ON MUSHROOMS.

Huîtres à la Diable.

INGREDIENTS.—8 cup mushrooms of even size, 2 dozen oysters, 8 rounds of toasted bread (same size as the mushrooms), 1 oz. butter, seasoning, 1 tablespoonful Worcester sauce, 1 teaspoonful chilli vinegar, 1 teaspoonful meat extract (Lemco), 1 tablespoonful port wine.

METHOD.—Remove the stalks from the mushrooms, wash and drain them, season with salt and pepper, and fry in butter. Beard the oysters, put them with their liquor into a stewpan, and add the Worcester sauce, vinegar, meat extract, and wine. Heat up, but do not let it boil. Butter the rounds of toast, place upon each a mushroom, dark side upwards, put three oysters in each, with

a few drops of the sauce. Dish up, place the dish in a hot oven for a few seconds, and send to table quite hot.

OYSTER RAREBIT.

Beard twelve oysters and keep hot in their own liquor. Split three shredded wheat biscuits into two lengthways, butter them, and toast in the oven. Melt an ounce of butter in a stewpan, add four ounces of cheese and three egg yolks, season with salt and pepper and add the oyster liquor. Stir over the fire till the cheese is melted, and pour over the biscuits. Place two oysters on the top of each and dish up. Serve at once.

OYSTER TIT-BITS.

Bonnes-Bouches aux Huîtres.

Stamp out some slices of bread with a circular cutter, fry in butter to a light brown colour, and drain them. Take twelve large oysters from the shells, drain and trim them, wrap up each lightly in a thin piece of bacon, fasten with a small skewer. Roast them in front of a clear fire, or broil them in a sauté-pan over the fire; when done on both sides remove the skewers, and place one oyster with the bacon neatly trimmed on each of the croûtons; range them on a folded napkin, garnish with parsley, and serve quickly.

SMALL OYSTER SOUFFLÉS.

Petits Soufflés d'Huîtres.

Procure a dozen sauce oysters, blanch and beard them, strain the liquor into a basin, and mince the oysters rather coarsely. Melt one ounce of butter

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in a stewpan, add half an ounce of flour, and stir until the flour is cooked ; add rather more than a gill of hot milk and the oyster liquor, stir well, season with salt and cayenne, cook for ten minutes, and strain. Now add the minced oysters, reheat, and stir in gradually two yolks of eggs ; stir over the fire until the eggs begin to set. Remove the stewpan from the fire, beat up three whites of egg to a stiff froth, and mix gently with the preparation. Three parts fill some soufflé cases, sprinkle a few fried breadcrumbs on top of each, and a few drops of oiled butter, and bake in a moderate oven from ten to twelve minutes.

OYSTERS IN THEIR SHELLS, DUMAS STYLE.

Coquilles d'Huitres à la Dumas.

Dissolve two ounces of butter in a stewpan, add a teaspoonful of chopped parsley and a dessert-spoonful of chopped morels ; add one dozen bearded oysters with their liquor, season with a little salt, a pinch of cayenne, and a pinch of grated nutmeg. When the oysters are hot add one hard-boiled egg, cut into slices. Allow the whole to simmer for five minutes, and fill the oyster shells with this. Cover each with a mixture of fresh breadcrumbs and Parmesan cheese, and sprinkle with a few drops of oiled butter ; brown the surface by means of a hot salamander, dish up, garnish with parsley, and serve quickly.

OYSTER CROQUETS, WELLINGTON STYLE.

Croquettes d'Huitres à la Wellington.

Chop finely half a pound of cooked lean mutton, with a quarter of a pound of beef suet ; parboil half

a pint of sauce oysters, beard and chop them likewise. Mix all well, and season with salt, pepper, ground mace, cayenne, and lemon juice; add one raw egg, well beaten, and some chopped parsley. Shape into balls, or cork shapes; egg and crumb them, fry in hot fat or clarified butter, drain on a cloth, dish up, garnish with fried parsley, and serve.

OYSTER CRÉPINETTES.

Crêpinettes aux Huîtres.

Blanch a dozen oysters in their own liquor, strain and trim them, and cut into small slices. Melt an ounce of butter in a stewpan, stir in half an ounce of flour, and moisten with the oyster liquor and stock (one gill in all), add the oysters, season with pepper, salt, and grated nutmeg, flavour with some lemon juice and chopped parsley; cook for a few minutes, and bind with two yolks of eggs. Spread the mixture on a dish to get cold. When quite cold, divide it into neat oblong shapes, wrap these up neatly in thin slices of bacon, or pig's caul. Dip one by one in prepared batter, fry them in hot lard or fat to a light brown colour, drain well on a cloth, dish up on a folded napkin, garnish with parsley, and serve.

ANGELS ON HORSEBACK.

Les Anges à Cheval.

Stamp out some round pieces of bread, about a quarter of an inch thick and two inches in diameter, fry these a nice light colour in clarified butter, and spread over one side of each with anchovy paste. Place on this a piece of crisp, streaky bacon, the

same size as the croûtons. Trim and beard as many oysters as you have croûtons, place one on top of each prepared croûton, sprinkle with oiled butter, a few drops of lemon juice, and a little chopped parsley. Dust with cayenne pepper, and set in a hot oven, just long enough for the oysters to get hot through. Dish up in rows, pour the oyster liquor previously heated round the croûtons, and serve quickly.

Another way is to wrap each oyster, after being seasoned, in a thin small slice of bacon, put them on skewers and grill them over a clear fire; place them on rounds of buttered toast, dish up, garnish, and serve.

OYSTER PATTIES, CORDON ROUGE STYLE.

Petits Pâtés d'Huîtres à la Cordon rouge.

Line some small deep patty pans with puff paste, put a teaspoonful of cream in each, sprinkle with chopped parsley and a little tarragon and chervil, and season with ground mace, cayenne, and grated nutmeg to taste. Put two trimmed oysters in each of the patties, sprinkle with a little finely chopped lemon rind and some lemon juice, moisten with a little white wine, cover with some bread-crumbs, garnish the tops with a ring of puff paste, place on baking sheets, and bake for fifteen minutes in a quick oven. Serve as soon as they are done on a dish garnished with sprigs of water-cress.

Great care should be taken so as not to allow the gravy to dry up, as this is most delicious if served quickly.

FRIED FROGS, FRENCH STYLE.*Grenouilles frites à la Française.*

Procure about two dozen dressed frogs of even size, cut off the feet, and wash them well. Wipe them with a cloth, place them on a dish, season with pepper and salt, sprinkle with a little chopped parsley, olive oil, and lemon juice. Stand the dish on the ice for half an hour. Have ready some frying batter; dip each into the batter, and fry a nice light brown in hot fat; drain, dish up, garnish with fried parsley, and serve.

COCKLE PATTIES, AMERICAN STYLE.*Petites Bouchées de Bucardes à l'Américaine.*

Put as many prepared cockles as you require into a stewpan, add sufficient rich white sauce to cover the cockles, season with salt and pepper, and add a little essence of anchovy to flavour. Thicken with a tablespoonful of béchamel sauce, and let all simmer for a few minutes, and fill up some patty cases, which have been previously lined with puff paste crust. Bake in a moderate oven, dish up, and serve hot.

HERRING ROES ON TOAST.*Laitances de Harengs à la Broche.*

INGREDIENTS.—8-10 soft roes of herrings, 2 slices of toasted bread, 1 oz. anchovy paste, 1 oz. butter, 1 teaspoonful lemon juice, a good pinch of *Krona* pepper, or salt and cayenne, 1 shallot.

METHOD.—Place the herring roes in a well buttered sauté-pan, sprinkle over the shallot,

previously chopped and fried in butter; add the lemon juice, cover with a piece of buttered paper, and bake in a quick oven for about eight minutes. Mix the anchovy paste with about half an ounce of butter, and spread over the toasted bread; cut this into convenient strips about the size of the roes; take up the roes, fasten each on a tiny silver skewer (obtainable at first-class ironmongers and silversmiths). Dress the roes with their skewer on the toast, dish up on a dish with a folded napkin or lace paper, garnish with sprigs of fresh parsley, and serve.

KIPPERED HERRINGS, SCOTCH STYLE.

Harengs fumés à l'Écossaise.

Cut off the heads and tails of three or four smoked herrings, dust both sides with flour, spread on a well-greased gridiron and broil over a sharp fire. Season with black pepper, dish up, and serve with a small piece of butter on each fish.

Yarmouth bloaters, after they have been split down the back, are prepared in the same manner. A thick captain's biscuit or a brown bread biscuit, made hot, is usually served with either.

SMOKED HERRINGS BRUXELLOISE.

Harengs fumés à la Bruxelloise.

Skin, split, and bone four smoked herrings, place the fillets in a well-buttered sauté-pan; sprinkle with chopped mushrooms, parsley, chives, savoury herbs and shallots; season with white pepper and cayenne. Put a few small pieces of butter here and there on the fillets, strew over

some fine breadcrumbs, cook in the oven until done. Dish up neatly, garnish with slices of lemon and watercress, and serve hot.

FILLETS OF BLOATERS WITH CHEESE.

Filets de Harengs fumés au Fromage.

Skin two large-sized bloaters, split them down the back, remove the bones, place the fillets on a greased gridiron over, or before, the fire, and broil until nearly tender; then dip them in oiled butter, and cover with grated Parmesan cheese. Have ready some hot buttered pieces of toasted bread, cut these in convenient shapes, put a fillet on each, put them on a dish, sprinkle with a few fried breadcrumbs, place in a hot oven for a few minutes, dish up, garnish with parsley.

HERRING FRITTERS, ALLEMANDE.

Beignets de Filets de Harengs à l'Allemande.

Skin and fillet two smoked herrings, cut these into neat pieces, put them in a deep dish, season with pepper and lemon juice, and moisten with a little sweet oil; prepare a thick batter with flour, eggs and milk; drop in the pieces of fillets, and fry them in hot fat or lard to a light brown colour. Dish up on a folded napkin, garnish with fried parsley.

SMOKED COD'S ROE CROÛTONS.

Laitance de Cabillaud fumé sur Croûtons.

Soak a cod's roe in a *marinade* or water for a few hours, wipe, dry, and cut into slices; broil

these lightly in butter. Have ready some rounds of fried bread, place on them the slices of roe, dish up, sprinkle with white pepper, a little cayenne, and the juice of half a lemon; garnish with parsley, and serve.

CAVIARE PANCAKES.

Crêpes de Caviar.

Prepare a rich pancake batter in the usual formula. When the batter has been allowed to stand for about half an hour, strain it into a jug and fry about six thin pancakes in a very small omelet pan; drain them on a cloth. Spread one side of each pancake with a thin layer of anchovy butter, garnish this with another layer of caviare, previously mixed with a finely chopped shallot, a little cayenne, and a few drops of lemon juice. Roll or fold the pancakes quickly as soon as each is done, then cut into convenient portions. Dish up quickly, garnish with quarters of lemon and some parsley, and send to table immediately.

CAVIARE BOUCHÉES.

Prepare and bake six very small puff paste patty cases (*Bouchées*). Remove the lid, scoop out carefully the centre portion and keep hot. Peel and chop a shallot very finely and put it in a saucepan with half an ounce of butter, stir over the fire long enough to slightly warm the shallot, put in the contents of a pot of Senn's *Hygienic Caviare*, stir gently with a wooden spoon, add two tablespoonfuls of tomato sauce (well reduced) and a few drops of lemon juice, let it get

thoroughly hot. Fill up the cases with this, place them on a dish, put on the lids, garnish with little heaps of fried parsley, and serve hot.

CAVIAR À LA PROVENÇALE.

Select six even-sized small onions, peel them and cook for ten minutes in salted water, drain, and cool; cut or scoop out the centre portion of each. Fill the cavities with Senn's *Hygienic Caviare*, mixed with a yolk of egg, a tablespoonful of soft breadcrumbs, a small piece of butter, and a pinch of black pepper. Put the stuffed onions on a buttered baking tin or pan, and bake for fifteen or twenty minutes. Have handy six rounds of fried bread croûtons, and put a baked onion on each. Range them neatly on a dish, and garnish with fanciful cut slices of lemon and parsley.

DEVILLED CAVIARE.

Caviar à la Diable.

Have ready some rounds of fried bread; drain them well, and spread one side of each with a layer of devilled butter. Upon this pile a sufficiency of *Hygienic Caviare* to well cover each croûte. Sprinkle with cayenne pepper, and insert a number of almond chips, in the form of a border, round the caviare. Place in a hot oven for a few minutes, and serve.

Savoury Meat Dishes.

MEAT CROQUETS.

Croquettes de Viande.

INGREDIENTS.—About $\frac{1}{2}$ lb. of cold meat, either beef, veal, mutton or lamb, free from bone, 1-2 oz. of ham or tongue, 6 preserved mushrooms, half a small onion, $\frac{1}{2}$ oz. butter, $\frac{1}{4}$ oz. flour, seasoning, a little stock, 2 eggs, breadcrumbs, and frying fat.

METHOD.—Free the meat from superfluous fat, all the skin and gristle, and mince it finely, including the ham or tongue and the mushrooms. Peel and chop finely the onion, fry it a little in the butter, add the flour, stir for a few minutes over the fire, then add the mince; season with salt and pepper and a pinch of savoury herbs. Moisten with one or two tablespoonfuls of stock, and allow to get thoroughly hot; stir in the yolks of two eggs and bind, i.e., continue to stir over the fire until the mixture appears to be of correct consistency. Turn it out on a dish and let cool. Divide it into even-sized portions and make up these into cork, or ball, shapes. Dip them in beaten egg, roll in breadcrumbs, and fry in deep hot fat a golden brown. Take up, drain, and dish up tastefully. Garnish with fried parsley, and serve.

CHICKEN CROQUETS.*Croquettes de Volaille.*

Take the remains of any fowl or turkey, remove carefully all the bones, skin and gristle, and mince or chop the meat finely with half the quantity of ham and tongue, and a few mushrooms, also a finely chopped truffle; add a handful of white breadcrumbs. Melt a piece of butter in a stew-pan, fry in it two finely chopped shallots. Stir in the mince, season with pepper, salt, and grated nutmeg, add a little béchamel or any other white sauce, the yolks of two or three eggs, according to the quantity used. Stir over the fire until it sets. Spread on a flat dish, and allow to cool. When cold, form it into ball, cutlet, or cork shapes, all of even size, dip them in egg and breadcrumbs, and fry in clarified hot fat. Drain, dish up on a napkin or dish paper, garnish with parsley, and serve.

KROMESKIS.

These are prepared by making a croquet mixture composed mainly of cold chicken, as given in the various recipes. Shape a number of small rolls about $1\frac{1}{2}$ in. long, wrap each in a thin slice of bacon, dip in frying batter, and fry in hot fat to a golden brown colour. Drain, dish up, garnish with fried parsley, and serve with a suitable sauce. Tartare, tomato, piquante, or Robert sauce is the most popular for this dish.

CANNELONS.

Prepare a croquet mixture as described for Meat Croquets. Roll out some puff paste, cut it into

oblong pieces, place a layer of the meat mixture in the centre of each piece of paste, wet the edge and roll up. Trim the ends to make each cannellon of even size. Egg and breadcrumb them and fry in deep fat a golden brown. Drain, dish up, and serve hot.

CRÊPINETTES.

Have the same kind of preparation as above given, using any kind of cold meat, fowl, or game. When cold, shape it into even-sized oblong or square and other flat pieces. Wrap each carefully in a piece of pig's caul. Dip them in beaten white of egg, and broil in a sauté-pan, containing a little butter, over a moderate fire for about ten minutes; finish in the oven till nicely browned. Take up, drain, and dish up; pour tomato or piquante sauce round the dish, and serve.

NOTE.—By way of a change crêpinettes may be dipped in batter, or egged and crumbed, and fried in deep fat, the same as croquets or rissoles.

SALPICON OF CHICKEN WITH POTATOES.

Cut into small dice slices of cold chicken, tongue or ham, truffles and mushrooms all in due proportion, as is usual for a salpicon. Heat this up in a rich béchamel or other good white sauce, using only just enough to well moisten the mixture. Arrange a neat border of mashed potatoes, forced from a savory bag and fancy tube, on a round or oval dish; brush this over with egg yolk and bake. Put the salpicon in the centre of the dish, sprinkle with parsley, and serve.

CHICKEN CROUSTADES.*Petites Croustades de Volaille.*

Prepare a salpicon of minced chicken or turkey, and ham or tongue, and bind with a rich white sauce. Have some very small French rolls cut in halves lengthways; scoop out the soft parts of bread; dry the crusts in the oven and fill them with the mixture. Coat the top with white sauce, sprinkle with fresh breadcrumbs, chopped parsley, and grated Parmesan cheese; brush over with oiled butter. Place in the oven for about ten minutes, dish up, and serve hot.

VENISON CROQUETS.*Croquettes de Chevreuil.*

Mince finely some slices of cold venison; to each half-pound of meat add a quarter of a pound of mashed potatoes, two ounces of fine breadcrumbs, six chopped preserved mushrooms, a tablespoonful of chopped parsley, a chopped shallot, previously cooked in butter, and some savoury herbs. Season with salt and pepper, mix with three yolks of eggs; stir over the fire with half an ounce of butter, to form a salpicon; set it to get cold. Make up into croquet shapes, egg and breadcrumb them, and fry in hot fat or lard. Drain, dish up on a folded napkin, garnish with fried parsley, and serve with *tomato, poivrade*, flavoured with a dessertspoonful of Lazenby's sauce.

NOTE.—For an ordinary salpicon, potatoes and bread should be omitted.

VENISON RISSOLES.*Rissoles de Chevreuil.*

Roll out some puff paste or second paste, stamp out circles of desired size ; lay a teaspoonful of prepared venison salpicon in the centre, brush the edges with beaten egg or water, fold over to form a half-circle, press the edges together, and trim with a sharp cutter. Brush over with egg, dip them in breadcrumbs, or crushed vermicelli, and fry in hot fat to a light brown colour. Dish up, garnish with fried parsley, and serve.

MARROW PATTIES.*Petites Bouchées à la Moelle.*

Take the marrow from a beef bone, cut it into small dice, put it into a stewpan with sufficient water to blanch ; drain off the water and add a small handful of fresh breadcrumbs, a dessert-spoonful of chopped stoned olives, the juice of half a lemon, a teaspoonful of chopped parsley, a pinch of grated nutmeg, and a dust of cayenne. Roll out about half a pound of good puff paste a quarter of an inch thick, stamp out some rounds with a circular cutter, about two inches in diameter ; place them on a baking sheet, dip a smaller round cutter in hot water and stamp half-way through the paste to form the lids, brush over with beaten egg, and bake for about fifteen minutes. Cut out the lid, and scoop out the inside whilst warm. Put the above described mixture in a saucepan over the fire, add about half a gill of brown sauce and a small glass of Madeira wine ; allow it to boil for five minutes, and fill the cases with it. Replace the lids, dish up in a pyramidal form, garnish with parsley, and serve.

SAVOURY MARROW ON TOAST.*Moelle de Bœuf aux fines Herbes.*

Break up two good beef bones, extract the marrow, cut it into square dice, and put to soak in water for two hours. Bring the pieces to a boil over a quick fire, take them out to drain; dress them on small pieces of buttered toast; break them with a fork, so as to spread the marrow over the surface of each piece of bread; season with salt, pepper, cayenne, and lemon juice, and sprinkle with finely chopped parsley. Dish up neatly, brown a little with a hot salamander, garnish with fried parsley, and serve.

CHICKEN AND HAM TIT-BITS.*Bonnes-Bouches de Volaille et Jambon.*

Cut some thin slices of bread, stamp out some rounds with a plain circular cutter, about an inch and a half in diameter; fry these in clarified butter a light colour, and drain on a cloth. Chop not too finely half a pound of chicken meat and three ounces of ham, put this into a stewpan with one teaspoonful of curry paste and two tablespoonfuls of white sauce; season with a little cayenne pepper, and bring it to a boil. Spread one side of the rounds of fried bread with this preparation, place two together like sandwiches, and put them on a baking sheet. Prepare a mixture with two ounces of grated Gruyère cheese, an ounce of butter, and a teaspoonful of curry paste, and mix it with a little breadcrumbs. Shape it into small balls. Place one ball in the centre of each, put them in a quick oven for about five minutes, pile up on a dish, and serve.

**SAVOURY GAME PATTIES, CORDON ROUGE
STYLE.**

Petits Pâtés de Gibier à la Cordon rouge.

Pound in a mortar some cold game previously freed from bones and skin. Season with pepper, salt, grated nutmeg, and lemon juice. When fine enough rub through a wire sieve, mix with some rich brown sauce, and bind with one or two raw yolks of eggs, according to the quantity. Line some small patty pans with puff paste trimming, or short paste; fill these with the above mixture, cover them over with a small quantity of whisked white of egg seasoned with salt and lemon juice. Smooth the surface with the blade of a knife, and bake in the oven to a bright golden colour. Dress them on a dish, covered with a folded napkin or dish paper, and garnish with small fried onion rings.

SMALL GAME SOUFFLÉS.

Petits Soufflés de Gibier.

Take some cold game, remove all the meat from the bones and skin; put it in a mortar and pound with a small handful of cooked rice to about $\frac{3}{4}$ lb. of meat, an ounce of fresh butter, half a gill of rich brown sauce, and a teaspoonful dissolved meat glaze. Season with salt, pepper, grated nutmeg, powdered sweet herbs, bind with one or two yolks of raw eggs. Rub all through a sieve; mix in gently the whites of one or two eggs whisked to a stiff froth. Put the mixture in some well-greased timbale moulds, and steam for forty minutes, or bake them in a quick oven for

about half an hour. Turn out on a hot dish. Sauce round with some game sauce or poivrade sauce, sprinkle with chopped parsley, and serve.

GAME FRITTERS.

Beignets de Gibier.

Take a pound of meat from any kind of roast game—grouse, pheasant, partridge, etc.—freed from skin, bone and gristle, chop up finely with six preserved mushrooms, three peeled shallots, and the thin rind of half a lemon. Season with salt, pepper, grated nutmeg, sweet thyme and marjoram; mix thoroughly, then add three or four eggs, cook long enough to bind the mixture, and let cool. Make up into convenient size shapes, dip in prepared light batter, and fry in hot fat or clarified butter. Drain well, dish up on a folded napkin, and garnish with fried parsley.

GAME BOULETTES.

Boulettes de Gibier.

For these prepare a mixture the same as for "Game Fritters." Make it up into ball shapes of uniform size. Egg and crumb them in the usual way and fry in hot fat. Dish up, and serve with a boat of tartare sauce.

SWEETBREAD PATTIES, ALLEMANDE.

Petites Bouchées de Ris de Veau à l'Allemande.

Blanch one or two small sweetbreads in salted water, cut them into small dice, and toss in butter; add some chopped shallots, parsley, a tablespoon-
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ful of flour; season to taste with salt, pepper, grated nutmeg, and lemon juice, also a little cayenne, and cook for a few minutes. Moisten with a little white sauce, or suprême sauce, fill the mixture into small puff paste or bouchée cases, put on their covers, dish up on a folded napkin, and serve.

SWEETBREAD FRITTERS.

Beignets de Ris de Veau.

Cut the remains of cooked sweetbread into neat slices, season with salt, pepper, and lemon juice, pour over some sweet oil, and sprinkle with chopped parsley. Drain the slices and dip each into frying batter. Fry a golden brown in hot fat. Drain, dish up, and sprinkle with grated Parmesan cheese and a dust of cayenne or *Krona* pepper.

GRILLED KIDNEYS, INDIAN STYLE.

Rognons de Mouton à l'Indienne.

Split the kidneys open, remove the skin, run a skewer through them to prevent curling when cooking, and lard the inside with thin strips of bacon. Season with salt and pepper, brush over with oiled butter, and broil them on a gridiron over a bright fire. When done, spread over with curry paste, remove the skewer, dish up on pieces of toasted bread, squeeze a little lemon juice over each, garnish with parsley, and serve.

CROUSTADES OF KIDNEY, REFORM STYLE.

Croustades de Rognons à la Réforme.

Carve out of stale white bread some little boat shapes, fry them in hot fat to a golden colour, and

drain. Slice the kidney finely, season with salt and pepper, and broil lightly in butter; add lemon juice to flavour, and moisten with a sharp brown sauce; fill the fried croustades with this, dress them neatly on a dish, sprinkle with chopped finely cut strips of parsley. Garnish the dish with preserved mushrooms, gherkins and truffle, place it in the oven for a few minutes to get thoroughly hot, and serve with a tiny piece of red currant jelly on top of each.

DEVILLED MEATS.

Mets de Viande à la Diable.

Cut some thin slices of cold meat—the remains of any kind will do—put them in a deep dish, and saturate with the following *marinade*: A wine-glassful of claret, the juice of half a lemon, a teaspoonful of oil, one of chilli vinegar, one of hot Worcestershire sauce, one of mushroom ketchup; add also a pinch of mustard, some peppercorns, salt, and cayenne to taste. Put a few small pieces of butter here and there on the top. Place the dish in a hot oven for about thirty minutes, and serve.

SAVOURY SOUFFLÉS, SALISBURY STYLE.

Soufflés savoureux à la Salisbury.

Mince finely about half a pound of any kind of cold game, freed from skin and bones; add to it an ounce of finely chopped ham. Melt an ounce of butter in a stewpan, and fry in it two chopped shallots, then add the mince, four chopped mushrooms, and a teaspoonful of chopped parsley. Heat up and add two tablespoonfuls of brown sauce; season with pepper, salt, a pinch of ground mace,

and cayenne. Rub all through a wire sieve. Put the purée into a small stewpan, stir in two yolks of eggs and two small chopped truffles; beat the whites of three eggs to a stiff froth, and stir in lightly. Fill some paper or china soufflé cases with this preparation, and bake in a moderate oven for about ten minutes; dish up as soon as done, and serve quickly.

CHICKEN LIVER ON TOAST.

Foie de Volaille sur Canapés.

INGREDIENTS.—Chicken livers, 6 or 8 oval-shaped croûtes of fried or toasted bread, 6 or 8 thin slices of bacon, 1 oz. butter, 1 saltspoonful of mustard and cayenne, meat glaze.

METHOD.—Clean the livers, cut them in halves, sprinkle with pepper, roll each piece in a thin slice of bacon, broil over a brisk coal fire. Mix the butter with the mustard and a pinch of cayenne; spread the croûtes with this, dish up, and place the broiled livers and bacon on the croûtes, brush over with liquid meat glaze, garnish with fried parsley, and serve quickly.

DEVILLED CHICKEN LIVER.

Foie de Volaille à la Diable.

Pound the cooked livers of two turkeys or three fowls, mix it with a teaspoonful of prepared mustard, salt, cayenne, a tablespoonful of anchovy essence, and a little butter; work it into a smooth paste, rub through a sieve, spread on hot buttered toast. Place it in a very sharp oven for a few

minutes to get thoroughly hot, and cut it into convenient pieces, dish up, garnish with parsley, and serve.

DEVILLED FOWL.

Cuissons de Volaille à la Diable.

Take the remains of a cold fowl, divide it into neat joints; trim off the bones and remove the skin. Mix together a teaspoonful of mustard with a little anchovy essence, a teaspoonful of Worcester sauce, a tablespoonful of salad oil, and a little cayenne pepper. When quite smooth cover the pieces of chicken with this mixture. Grill them for about ten minutes over a moderate fire, turning them frequently till they are thoroughly hot and brown, and serve at once.

DEVILLED OX-TONGUE.

Langue de Bœuf à la Diable.

Mince finely four ounces of cooked ox-tongue with one ounce of bacon fat, season with plenty of white pepper and cayenne, and add a few chopped mushrooms. Cut a French roll into slices and toast them lightly on both sides, dip them in a mixture of claret and beaten egg; sprinkle the slices with grated nutmeg and cayenne. Spread each thickly with the tongue mixture and place a button mushroom in the centre of each; coat over with rich cream sauce, and make hot in a quick oven; dish up, and serve quickly.

TONGUE TOAST.

Chop finely the remains of a tongue (four to six ounces), mix with it the yolk of an egg, a little

cream, season with a little salt, pepper, chopped parsley, and grated nutmeg ; heat up in a stewpan. Spread this over some slices of hot buttered toast, sprinkle with breadcrumbs, cut the slices into fingers of equal sizes, let them brown before the fire, or in a hot oven. Dish up on a folded napkin, or dish paper, garnish with parsley, and serve.

HAM FRITTERS.

Beignets de Jambon.

Mince finely half a pound of ham with a due proportion of fat. Add to this one beaten egg, a small handful of breadcrumbs, and a little cream. Season to taste with some white pepper and paprika. Cut two French rolls into slices, soak them in milk and egg for a short time, fry them lightly in hot butter, drain on a cloth, spread over both sides thickly with the ham mixture, dip in beaten egg and fried breadcrumbs. Place them in a wire basket and fry in hot fat ; drain, dish up on a folded napkin, garnish with crisp parsley, and serve.

SAVOURY HAM PATTIES.

Petites Bouchées de Jambon.

Chop or mince finely half a pound of lean ham. Mix with this a gill of whipped cream, season to taste with pepper, ground mace, and a little *Krona* pepper, and bind with a yolk of egg. Fill some small puff paste cases with this, place them in a hot oven for a few minutes to get hot through, cover them, dish up, garnish with fresh parsley or sprigs of watercress, and serve.

HAM TOAST.*Croûtes de Jambon.*

Mince finely a quarter of a pound of lean ham, mix with it half an ounce of butter and two yolks of eggs, season with pepper and a little cayenne. Stir the mixture over the fire in a stewpan until it sets, then spread (pyramidal form) some slices of buttered toast with the mixture, cut the toast in convenient pieces, dish up, and serve hot.

SCRAMBLED HAM WITH EGGS.*Jambon brouillé aux Œufs.*

Shred finely four ounces of lean cooked ham ; mix with four eggs and a tablespoonful of milk ; pour into a pan, and add one or two pats of fresh butter, and seasoning. Stir till the eggs are set ; serve on toast.

SAVOURY TOAST (COLD MEAT).

Chop finely the remains of cold beef, mutton, or veal ; to each half-pound add an ounce of chopped ham or tongue ; put this into a stewpan with sufficient white sauce to moisten, season with salt, pepper, grated nutmeg, and a pinch of cayenne, and allow it to get thoroughly hot. Beat up the yolks of two eggs, and add. Stir until it begins to set, but do not let it boil. Have ready one or two slices of buttered toast, well trimmed of crust ; put the mince on it in a heap, smooth it over with a knife. Beat up the white of one egg to a stiff froth, and spread the top of each ; sprinkle over with a few fried breadcrumbs, and a pinch of

cayenne pepper or paprika. Place it in a very hot oven for five minutes to colour the top, and serve quickly.

CROÛTES OF CHICKEN, DEVILLED.

Croûtes de Volaille à la Diable.

Cut out twelve small rounds of bread, about half an inch deep, stamp out the centre with a small plain cutter, and scoop out as much of the crumbly part as possible. Fry these in clarified butter, and drain on a cloth. Cut into shreds six ounces of cold chicken meat and two ounces of ham or tongue; put it in a stewpan with half an ounce of butter, a teaspoonful of chopped parsley, a pinch of curry powder, and a dust of cayenne pepper. Heat the mixture over the fire, fill the croûtes, glaze the tops with dissolved meat glaze, put them in a hot oven for a few seconds, dish up, and serve.

FRIZZLED BEEF ON TOAST.

Cut some hung beef (Hamburg or dried beef) into very thin slices of uniform size; blanch and drain. Melt enough butter in a frying or sauté-pan, and in it toss the slices over a quick fire. Serve on toasted and buttered bread.

SCRAMBLED BRAINS.

Wash and cleanse either a pair of calf, pig, or sheep's brains. Parboil them in salted water, containing the juice of half a lemon, a slice of onion, a bayleaf, and a few peppercorns. Take up, drain, and chop into small pieces. Beat up four or six eggs in a stewpan, add about an ounce of fresh

butter, a dash of chilli vinegar, and seasoning. Mix in the chopped brains, and stir over a quick fire till the mixture commences to set. Serve on buttered toast.

BRAIN CUTLETS.

Côtelettes de Cerveilles.

Prepare a salpicon with cooked brains, chopped coarsely, as above, half its volume of finely chopped ham, and about six mushrooms. Season to taste, moisten with a little well reduced white sauce, stir over the fire, and bind with two or three egg yolks. Spread the mixture on a plate and shape into cutlets when cold, and egg and crumb them. Insert a piece of macaroni at end of each cutlet. Fry in hot fat a golden colour. Dish up, and garnish with parsley.

FRIED BRAINS À LA TARTARE.

Prepare and parboil a pair of brains same as for scrambled brains. Cut into quarters, immerse in marinade of oil and vinegar, etc. Dip each into frying batter, and fry in deep hot fat to a golden colour. Drain and serve hot, with tartare sauce in separate boat.

SMOKED HAM SAUSAGE FRITTERS.

Beignets à l'Ancienne.

INGREDIENTS.—8 or 10 oz. smoked and cooked ham sausage (German), 2 tablespoonfuls salad oil, $\frac{1}{2}$ tablespoonful vinegar, 1 teaspoonful chopped parsley, 2 oz. flour, 1 egg, $\frac{1}{2}$ teaspoonful oriental salt, frying fat, and parsley for garnish.

METHOD.—Cut the sausage into $\frac{1}{2}$ in. thick slices, put them on a plate or pie dish, sprinkle over with the chopped parsley, oriental salt, salad oil, and vinegar. Sift the flour into a basin, beat up the egg, add a pinch of salt to the flour and gradually stir in the egg, beat up well for several minutes, and add a little cream or milk to form a paste the consistency of batter. Let it stand for at least half an hour, dip each slice of sausage in the batter so as to coat it well, drop into hot fat, and fry a golden colour. Take up, drain well, dish up on a folded napkin or lace paper, garnish with fried parsley, and serve plain, or with a boat of hot tomato or piquante sauce.

SAUSAGE CAKES.

Take a pound of sausage meat, season it with a little finely chopped parsley and very little grated lemon rind, bind with a beaten egg, and make up into round flat cakes of even size. Place them on a greased baking tin and bake for about twenty minutes. Dish up on a bed of mashed potatoes. Pour hot tomato sauce round the base of the dish, and serve.

GOOSE-LIVER FRITTERS, STRASBOURG STYLE.

Beignets de Foie-gras à la Strasbourgeoise.

INGREDIENTS.—6 or 8 thin slices of raw ham, 1 terrine or tin of foie-gras pâté, parsley; frying batter: 2 yolks of eggs, the white of one egg, 4 oz. flour, about $\frac{1}{2}$ gill stale beer (German beer is best), salt and pepper, $\frac{1}{2}$ tablespoonful of sweet oil, frying fat.

METHOD.—Stamp out some rounds of ham

with a 1-in. or 1½-in. cutter. Remove the lard from the foie-gras, cut it into convenient slices, stamp out each slice about the size of the ham, prepare the frying batter with the above ingredients, allow it to stand for some time, spread a little of the batter with a knife over each slice of ham, place a slice of foie-gras between each two, and make up like sandwiches, the batter being, so to speak, used as butter and the ham as bread. Coat each sandwich well with batter, and fry in hot fat a golden colour. Drain, dish up, garnish with quarters of lemon and sprigs of parsley, and serve with a small boat of tomato sauce.

DEVILLED TURKEY.

Cuisse de Dinde à la Diable.

Trim the legs of a cold turkey, steep them in oiled butter, sprinkle with cayenne pepper, curry powder, and salt. Prepare a mixture consisting of one tablespoonful of Worcestershire sauce, four tablespoonfuls of thick white sauce, one of anchovy sauce, and a teaspoonful of made mustard. Spread over the legs completely with this. When set, egg and breadcrumb ; fry in hot fat or lard, or bake in a quick oven for fifteen minutes ; dish up, garnish with parsley, and serve.

BROCHETTES.

Stamp out some round slices of cooked meat, such as beef, ham, chicken, etc., about a quarter of an inch thick ; fasten these on skewers with alternate rounds of fat bacon. Grill them over a bright fire. Serve on toasted bread spread with devilled butter.

Vegetable Entremets

AND

Savouries.

TOMATOES WITH CHEESE.

Tomates au Fromage.

Slice some tomatoes, season them with pepper and salt. Dip the slices into white of egg, and crumb with grated Parmesan cheese. Place the slices on a buttered baking sheet or sauté-pan, cover them with a piece of buttered paper, and bake for fifteen minutes. Have ready some macaroni, broken up small, and cooked in seasoned milk. Dress the macaroni in the shape of a border on a dish, and pile up the baked tomatoes in the centre; sprinkle the border with finely chopped parsley, garnish with small fried bread croûtons, and serve.

TOMATOES ON TOAST.

Tomates sur Pain grillé.

Cut six ripe tomatoes into thick slices, put these in a single layer in a buttered sauté-pan or baking-tin, season with pepper and salt, and a little lemon juice; sprinkle with white breadcrumbs, put a small piece of butter on each of the slices, and

bake in a hot oven for fifteen minutes. Prepare some neatly shaped pieces of buttered toast, dress the baked tomatoes upon these, dish up, and sauce over with the gravy left in the pan.

TOMATOES, GRATIN STYLE.

Tomates au Gratin.

Scald some tomatoes, peel them, cut them in halves. Rub a gratin dish with a piece of garlic, butter it well, lay the tomatoes in the dish, season with salt and pepper. Strew over them some fresh breadcrumbs, chopped parsley, and chopped mushrooms. Put a small piece of butter here and there, and bake in a brisk oven for about fifteen minutes.

TOMATO FRITTERS.

Beignets de Tomates.

Cut some peeled tomatoes into slices, season with pepper and salt, spread some potted meat, or forcemeat of tongue, ham, beef, or game, on one slice, cover with another. Dip the slices in a light batter, place them gently in a frying basket, and fry in hot fat. Drain, and dish up neatly. Garnish with fried parsley, and serve.

STUFFED TOMATOES, GOURMET STYLE.

Tomates farcies à la Gourmet.

Take six firm, ripe, even-sized tomatoes, cut off the tops; scoop out the insides, rub the pulp through a fine wire sieve; with this prepare the stuffing, adding two ounces of fresh butter, three tablespoonfuls of fine white breadcrumbs, six finely chopped preserved mushrooms, and a little

chopped parsley or chives. Season with salt and pepper. Stir the mixture over the fire until warm through, then bind with two yolks of eggs and a little cream.

Fill the tomatoes with the stuffing thus prepared. Place them side by side in a well-buttered sauté-pan. Strew over some breadcrumbs, and bake them in a brisk oven for about fifteen minutes. Dish up, sauce round with piquante sauce, and serve.

BAKED TOMATOES À L'ANGLAISE.

Cut six tomatoes into halves, season them with pepper and salt. Place them in a buttered baking tin, sprinkle breadcrumbs over them, put small pieces of butter here and there on them. Bake in a hot oven for about twenty minutes. Dish up, and serve.

TOMATOES, REFORM STYLE.

Tomates à la Réforme.

Cut some bacon, cooked ham, tongue, hard-boiled egg, and truffles, into fine strips about an inch long. Take some ripe, firm, and even-sized tomatoes, remove the stalks, and insert the strips of bacon. Place them side by side in a buttered sauté-pan, bake in a moderate oven till brown. Dish up in the form of a border, and put the strips of truffles, ham, and eggs in the centre, reheat, and sauce over with poivrade sauce.

TOMATOES WITH MUSHROOMS.

Tomates farcies aux Champignons.

INGREDIENTS.—4 firm ripe tomatoes, 12 preserved mushrooms, 2 oz. cooked ham or tongue,

1 teaspoonful chopped parsley, 1 tablespoonful breadcrumbs (brown breadcrumbs or *Panurette*), $\frac{1}{2}$ a well-beaten egg, 1 tablespoonful brown sauce, 1 oz. butter, seasoning.

METHOD.—Wipe the tomatoes, cut them into halves crossways, carefully remove the pulp and put it in a basin, chop finely the mushrooms and the ham or tongue, add these to the tomato pulp, together with the parsley and breadcrumbs. Season with salt, pepper, and a grate of nutmeg, mix well, and moisten with the egg and the brown sauce. Fill the tomatoes with this mixture, cover the surface with brown crumbs or *Panurette* (grated rusk), place a few bits of butter here and there on top of each. Range the tomatoes on a well-buttered tin or sauté-pan, and cook in a hot oven for about ten minutes.

TOMATO SAVOURY.

Tomates aux fines Herbes.

Scald six ripe tomatoes, remove the skin, place them in a buttered sauté-pan, bake for fifteen minutes, and rub them through a wire sieve. Dissolve half an ounce of butter in a stewpan, in this fry two finely chopped shallots; then add one ounce of finely chopped ham, one dessertspoonful of chopped parsley; next add the tomato purée, one ounce of fresh breadcrumbs, and one ounce of grated cheese. Stir all over the fire, season with salt, white pepper, and a dust of cayenne. Beat up two eggs, add this to the mixture, and stir until set. Serve on hot buttered toast, and sprinkle with grated cheese, and serve.

STUFFED POTATOES.*Pommes de Terre farciées.*

Choose some even-sized, red-skinned kidney potatoes, boil them in their jackets, peel, and let them get cold. Shred some cold fish, pound it in a mortar with a piece of butter, a tablespoonful of cream, and a yolk of egg. Season with pepper and salt, add a little chopped parsley, and mix thoroughly. Cut the cold potatoes in halves lengthways, scoop out carefully a portion of each half, fill them with the prepared stuffing, and place two halves together. Dip them in frying batter, and fry in hot fat, drain on a cloth, dish up, garnish with crisp parsley, and serve hot.

POTATO CROQUETS.*Croquettes de Pommes de Terre.*

Wash, peel, and cut into quarters six or more small potatoes, boil, drain, and rub them through a sieve, return to the stewpan, and mix with a little milk or cream, a small piece of butter, and four yolks of eggs. Mix well, and season with salt, pepper, and grated nutmeg. Stir over the fire for a few minutes, and spread the purée on a dish to cool. When cool enough, shape into croquets, ball or cork shapes. Roll in white breadcrumbs; dip each croquet in beaten egg, and crumb. Fry them a delicate brown in hot fat. Drain them on a cloth, dish up, garnish with fried parsley, and serve.

POTATOES, BONNE-FEMME STYLE.*Pommes de Terre à la Bonne-femme.*

Boil eight large-sized potatoes in their jackets;

when cold, peel and cut them into slices. Put them in a stewpan with an ounce of butter, a pinch of sweet mixed herbs, and half a gill of milk; season with salt, pepper, grated nutmeg, a little chopped parsley, and fried shallot. Cook gently for ten minutes, stirring from time to time to prevent burning. When ready for dishing up, squeeze the juice of half a lemon over the potatoes.

POTATO SCALLOPS.

Coquilles de Pommes de Terre.

Wash, peel, and boil twelve potatoes, drain and rub through a wire sieve; put them into a stewpan. Stir in an ounce of butter, two tablespoonfuls of cream, a tablespoonful of chopped parsley, and three yolks of eggs; season with pepper and salt. Butter some scallop shells, dust them with fine breadcrumbs, fill the shells with the potato mixture, smooth the top with a knife, brush over with oiled butter, cover with white breadcrumbs and grated cheese. Bake in a quick oven a delicate brown, and dish up the shells. A piquante or poivrade sauce should be served separately with this dish.

MIRETTE POTATOES.

Pommes de Terre Mirettes.

Wash and peel four to six potatoes, cut them into small squares or even-sized dice; scald and drain them; fry them a golden colour in clarified butter in a deep sauté-pan. Pour off the butter, and add a tablespoonful of liquified meat glaze or Liebig Company's Meat Extract. Season with a little salt, pepper, and a pinch of paprika. Have

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two truffles cut ready, shredded like julienne root, and mix these with the potatoes. Range the whole in a buttered silver-plated soufflé dish. Sprinkle the top with grated Parmesan cheese and a few drops of oiled butter, and bake in a sharp oven for five minutes. Serve very hot.

POTATOES DONE IN DUTCH STYLE.

Pommes de Terre à la Hollandaise.

Select twelve or fourteen even-sized large new Dutch kidney potatoes, wash and brush them well, dry them, and bake them in a hot oven till almost done. Cut a small piece off the top of each potato, scoop out the interior without breaking the potatoes. Rub half of this through a sieve, and mix with an ounce of fresh butter, one dessert-spoonful of finely chopped parsley, and two large tablespoonfuls of double cream, season with salt, pepper, and nutmeg, mix well, and fill the cavities of the potatoes with this mixture. This is best effected by means of a forcing bag. Place the tops, previously removed, on each potato, put them on a baking sheet, and bake in a hot oven for about five minutes longer. Dish up, and serve very hot.

SURPRISE POTATOES.

Pommes de Terre en Surprise.

Select six to eight medium-sized potatoes, wash and drain them. Bake them in their jackets in a sharp oven. Cut off a piece of each lengthwise to form the cover, and scoop out the soft part of the inside. Rub about three parts of this through a fine sieve, and mix with a pat of

butter and some double cream ; season with salt, pepper and nutmeg. Refill the potatoes, place on cover, and bake slowly for another ten minutes. If liked, a teaspoonful of game or other purée may be put in the centre of potatoes. •

POTATO TIMBALES.

Butter some small timbale moulds, and sprinkle the interior completely with finely grated Parmesan cheese. Allow the moulds to stand on the ice for a few minutes, then fill with a mixture of potato purée and choux paste, well blended, mixed and seasoned. Bake in the oven till nicely browned. Unmould, and send to table quickly.

POTATO PANCAKES WITH CHEESE.

Crêpes de Pommes de Terre au Fromage.

Grate six large, raw, peeled potatoes, moisten with a gill of milk, mix with three yolks of raw eggs, half an ounce of butter, and an ounce of breadcrumbs ; season with salt and pepper. Add a handful of grated cheese and a little flour ; make into a smooth batter. Fry in small lots in an omelet pan, with rather more butter than is generally used for pancakes. When fried, sprinkle with grated Swiss or Cheddar cheese, fold them, and dish up on a folded napkin or dish paper.

STUFFED SAVOURY POTATOES.

Pommes de Terre farcies aux fines Herbes.

Wash and peel eight to ten medium-sized round potatoes, scoop out the centre of each, taking care

not to break them. Next prepare a stuffing with a mixture of breadcrumbs, chopped parsley, thyme, chives, and shallot ; season it with salt and pepper, moisten with a tablespoonful of cream and a yolk of egg. Fill the potatoes with this, place them in a buttered sauté-pan, brush over with oiled butter, and bake in a moderately heated oven for about twenty minutes.

CURRIED POTATOES.

Pommes de Terre au Kari.

Cut up ten to twelve cold boiled potatoes ; slice a large onion, and fry it in a little butter in a frying-pan with a teaspoonful of curry powder. Add the potatoes, season with salt, moisten with a little stock, and the juice of half a lemon. Shake the pan well over the fire, and stew for about fifteen minutes. Dish up in a border of plainly cooked rice.

POTATO FRITTERS.

Beignets de Pommes de Terre.

Boil six good-sized potatoes, and rub through a sieve ; mix with a gill of milk, a little cream, three yolks of eggs, a handful of breadcrumbs, a tablespoonful of grated Cheddar cheese, a little flour, a small piece of butter, and season with salt, pepper, and grated nutmeg. Mix thoroughly. Drop the mixture by means of a spoon into fat, and fry to a rich brown colour ; drain on a cloth, or shake well in a frying basket ; dish up on paper or napkin, garnish with fried parsley, and serve.

STEWED POTATOES À LA MAIRE.*Pommes de Terre à la Maire.*

For this dish choose eight to ten long, red-skinned potatoes; wash and boil them in the usual way. Put a gill of cream into a stewpan, let it reduce over the fire to about half its quantity; stir constantly during the time of reducing. Peel and slice the potatoes, and put them into the cream; let simmer whilst stirring gently with a wooden spoon, to prevent it from burning. Season with salt, pepper, and grated nutmeg. Just before serving add a few small pieces of butter; in doing this shake the stewpan well, so as to blend the potatoes thoroughly. Stir carefully, so as not to break the slices, otherwise the appearance of the dish will be spoilt.

POTATO RISSOLES.*Rissoles de Pommes de Terre.*

Wash, peel, and boil ten potatoes, drain, and rub them through a wire sieve. Place them in a basin, season with salt, pepper, and grated nutmeg, and add two yolks of eggs, a tablespoonful of cream, and a dessertspoonful of chopped parsley. Beat up till smooth. Make up into rissole shapes, egg and crumb them, and fry in hot fat. Drain on a cloth, dish up on a folded napkin or paper, garnish with fried parsley, and serve.

POTATO BONNE-BOUCHES.*Bonnes-Bouches de Pommes de Terre.*

Cut some lean cooked ham into thin slices; stamp these out into rounds about an inch and a half

in diameter. Spread over both sides with a layer of prepared mashed potatoes, dip them in egg and breadcrumbs or frying batter; fry them in hot fat or butter to a light brown colour; drain on a cloth, dish up, and serve hot.

SAVOURY POTATOES.

Pommes de Terre à l'Allemande.

Peel ten medium-sized potatoes, cut them into slices a quarter of an inch thick, parboil and drain them. Cut up two rashers of fat bacon into small pieces, fry these with a small chopped onion, dust with a little flour, and stir over the fire until brown. Add a tablespoonful of cream, and enough white stock to make a smooth sauce. Season with pepper, salt, nutmeg, a pinch of thyme, marjoram, and a pinch of powdered bayleaf. Add the sliced potatoes, let them simmer until tender; stir occasionally, but be careful, so as not to break the slices. Just before serving stir in a teaspoonful of chopped parsley, turn out on to a dish, and serve.

POTATO SAVOURY, ITALIAN STYLE.

Pommes de Terre au Fromage à l'Italienne.

Wash, peel, and boil two pounds of potatoes, and pass them through a sieve. Sift four ounces of flour into a basin, add the potato purée, and mix with an ounce of butter, one ounce of grated cheese, and seasoning. Shape into balls, and lay them on a sieve to dry. Have ready some salted boiling water, drop in the potato shapes, a few at a time, and boil for fifteen minutes. When done, remove, drain, dish up, sprinkle with grated

cheese, pour over some oiled butter and a few fried breadcrumbs, bake for ten minutes, and serve.

DEVILLED MUSHROOMS IN CASES.

Champignons en Caisses à la Diable.

Wipe and peel six cup mushrooms, cut them into small dice, and toss in butter. Butter some soufflé paper cases, lay a thin slice of lemon in each, three parts fill with mushrooms, and season to taste. Spread a layer of potted devilled meat, mixed with a yolk of egg, over the mushrooms; brush over with oiled butter, and bake for fifteen minutes. Just before dishing up put a tablespoonful of stiff mayonnaise sauce on top of each case, sprinkle with cayenne, and serve quickly.

MUSHROOMS ON TOAST.

Champignons sur Croûtons.

Choose twelve cup mushrooms, cut off the root ends, peel them, dip in butter and grill them. Season with pepper and salt. Have ready twelve rounds of toasted bread, a trifle larger than mushrooms; butter these well, place a thin slice of lemon on each, dress the mushrooms on them, dish up, garnish with sprigs of parsley or watercress, and serve.

MUSHROOM CROÛTES.

Croûtes de Champignons.

Cut some slices of white bread, stamp out rounds or oblongs with a fancy or plain cutter, fry them in butter to a golden colour, and drain. Have ready a pint of button mushrooms, peeled and

fried in butter; also a mixture of finely chopped beef and ham, moistened with a rich brown sauce. When quite hot, spread the mixture over the croûtes, place a mushroom on each; season with pepper, salt, cayenne, and a little lemon juice. Place them in a hot oven for a few minutes, dish up, garnish with fried parsley, and serve.

SAVOURY MUSHROOMS.

Champignons aux fines Herbes.

Select a dozen even-sized cup mushrooms, peel, wash, and drain them; put them in a basin on the side of the stove, season with two tablespoonfuls of olive oil, salt, pepper, and a little lemon juice. After they have been standing for an hour, broil them in a sauté-pan with a little butter, or grill them over the fire. When done, dish up on pieces of toasted bread. Prepare a sauce consisting of oiled butter, chopped parsley, and chives, pour over the mushrooms, dish up, and garnish to taste.

MUSHROOM BOUCHÉES.

Peel and wash small button mushrooms, cut them into slices, drain, and fry them lightly in butter. Season to taste, and moisten with Madeira sauce. Simmer for a few minutes, and fill into bouchée cases, or, if preferred, some light puff-paste shells. Place a glazed button mushroom on top of each patty to form the lid. Dish up, and serve hot.

MUSHROOMS, PARISIAN STYLE.

Champignons à la Parisienne.

Wash and trim (turn) twelve cup mushrooms, and dry them quickly on a cloth. Put one ounce of

butter in a sauté-pan over the fire ; when hot, add one tablespoonful of finely chopped onions, and one teaspoonful of chopped parsley. Stir a few minutes, and put in the mushrooms ; allow them to fry on both sides till done. Season with salt, pepper, and cayenne, and serve on pieces of toasted bread.

VEGETABLE MARROW FRITTERS.

Peel one or two green marrows, take out the seeds, and stuff them tightly with a *salpicon* made of equal proportions of cold ham, tongue, beef, or any other kind of cold meat ; bind with a little sauce, and season with salt, pepper, chopped parsley, thyme, and marjoram. Cut the stuffed marrows into slices, about half an inch in thickness ; dip these in egg and crumb in finely crushed water biscuit or ordinary breadcrumbs ; fry in hot fat or clarified butter, drain on a cloth, dish up on paper or folded napkin, garnish with fried parsley, and serve.

EGG PLANT OR VEGETABLE MARROW AU GRATIN.

Aubergines au Gratin.

Parboil two green marrows or French aubergines, cut them in four, lengthwise, and drain them on a sieve. Rub a gratin dish, or baking tin, with a piece of garlic, and butter well. Place the pieces of marrow neatly on the dish, season with pepper, salt, and a little grated nutmeg ; sauce over with béchamel sauce. Sprinkle over with breadcrumbs and grated Parmesan cheese ; put a few tiny pieces of butter here and there upon them. Bake in a brisk oven for twenty minutes, and serve.

SAVOURY VEGETABLE MARROW.*Gourge à la Provençale.*

Peel a marrow, cut it into convenient pieces, place them in a stewpan with half a sliced onion, spread over with butter, and season with pepper, salt, grated nutmeg, and a pinch of castor sugar. Moisten with a little white stock and white sauce, and cook till tender. Reduce the sauce to a glaze, add a pat of butter, a little lemon juice, sprinkle with chopped parsley, dish up, and serve.

VEGETABLE MARROW WITH CHEESE.

Peel two green marrows, not too large in size ; cut them lengthwise into quarters, scoop out the seedy parts, place them in a sauté-pan with an ounce of butter, season with salt, pepper, and grated nutmeg. Put the pan on the fire for a quarter of an hour, shaking it from time to time ; moisten with a little cream, and add a tablespoonful of grated Parmesan cheese. Dish up the marrow neatly on an oblong dish ; sprinkle with bread-crumbs and Parmesan cheese ; place in a hot oven for a few minutes, and serve with *piquante sauce* poured round the dish.

CUCUMBERS À LA MAÎTRE D'HÔTEL.*Concombres à la Maître d'Hôtel.*

Peel thinly two cucumbers ; cut them into rounds about a quarter of an inch thick ; put them in a basin, with two tablespoonfuls of vinegar, and a small quantity of salt. Let them remain for a few hours ; then take them up, put the pieces in

a stewpan, with an ounce of butter; season with pepper, grated nutmeg, and a pinch of sugar. Cook over a steady fire until they are tender; pour off a little of the butter, add two tablespoonfuls of white sauce; simmer again for a few minutes. Dish up the cucumbers; bind the sauce with two yolks of eggs, stir in a little cream, the juice of half a small lemon, and a dessertspoonful of chopped parsley. Pour the sauce over the dish, garnish with croûtons of bread or *fleurons*, and serve.

STUFFED CUCUMBER.

Concombres farcis à la Demi-glace.

Remove the rind of two large cucumbers, cut them into pieces three inches in length; stamp out carefully the centre of each by means of a round cutter. Fill them with a stuffing made of cooked beef or veal and ham, finely minced, bread-crumbs, and an egg; season with salt, pepper, chopped parsley, basil, and thyme. Wrap each in a thin slice of bacon, tie with string, and cook gently in a stewpan, with a little stock, until quite tender. Take up, drain on a cloth, and trim the ends. Prepare a border of mashed potatoes on a round dish; arrange the pieces "en couronne" on the border, or else in the centre, in the form of a pyramid. Sauce over with a reduced demi-glace or other brown sauce, into which a little chopped and blanched parsley and chervil has been incorporated.

CUCUMBER CROUSTADE, CORDON ROUGE.

Croustade de Concombres à la Cordon rouge.

Cut half a loaf of bread into the shape of a croustade, about three inches high, fry it and set

on a dish. Peel two large cucumbers, cut into pieces about two inches long, split them, scoop out the centre parts, place them in a stewpan with an ounce of butter and season with pepper, salt, grated nutmeg, and a teaspoonful of castor sugar. Moisten with white stock, sufficient to cover, and let it simmer gently for half an hour. Dress the cucumber in the croustade, add two tablespoonfuls of *béchamel sauce*, the juice of half a lemon, and a little cream; boil up, bind with a yolk of egg, and strain over the dish, sprinkle with chopped parsley, and serve.

BRAISED CUCUMBER WITH BEEF MARROW.

Concombres braisés à la Moelle de Bœuf.

Peel and prepare a cucumber the same as for stuffing; place in the cavity of each piece a long piece of marrow fat and cover with a little forcemeat or bacon. Braise till tender, glaze the surface, dish up, garnish with thin lemon slices, and sprinkle with parsley.

CABBAGE AU GRATIN.

Choux au Gratin.

Parboil a young cabbage, properly trimmed and washed; drain it well in a cullender and shape it. Butter a round gratin dish, line it with thin slices of boiled bacon, and put the cabbage upon the bacon. Season with salt and pepper. Mask with thick white sauce, sprinkle with grated Parmesan cheese and breadcrumbs; place some little bits of butter here and there on top, and bake to a light brown colour in a sharp oven. Serve in the gratin dish.

SAVOURY CABBAGE.*Choux farcis à l'Espagnole.*

Trim and wash a young cabbage; scoop out the base, blanch it, and stuff with a well-seasoned meat and breadcrumbs stuffing; place it in a stew-pan lined with bacon, moisten with Espagnole sauce, and braise till tender. When cooked, take it out and press the cabbage into shape. Dish up, cover with reduced Espagnole sauce, sprinkle some bread raspings over, garnish with slices of lemon and grilled cup mushrooms, and serve.

CABBAGE LETTUCE, AMERICAN STYLE.*Laitues farcies à l'Américaine.*

Take two firm cabbage-lettuces; trim and wash them and blanch them. Have ready some minced veal and ham, seasoned with pepper, salt, and finely chopped onions; open the lettuces carefully, insert the mixture between the leaves. Tie up each lettuce and brush over with egg, cover with breadcrumbs. Arrange the lettuces in a well-buttered sauté-pan, cook them in a hot oven for twenty minutes. Dish up, and pour tomato sauce round the base of the dish.

HARICOT BEANS, MAÎTRE D'HÔTEL.*Haricots blancs à la Maître d'Hôtel.*

Blanch and boil a pint of beans. When tender, drain them; melt an ounce of butter in a stewpan, add the beans and season with salt and pepper. When warm through add some chopped parsley;

thicken with a little white sauce and flavour with lemon juice. Shake well over the fire for a few minutes, dish up, and serve.

Dried haricot beans are as a rule better if put to soak in cold water for at least twenty-four hours before cooking.

SAVOURY BROAD-BEANS.

Fèves de Marais aux fines Herbes.

Shell a quart of young broad-beans; boil them directly they are shelled for ten minutes in salt water, drain them on a sieve, put them in a sauté-pan with an ounce of butter and two tablespoonfuls of white sauce; season with salt, pepper, and a pinch of castor sugar, add some chopped parsley and tarragon. Let them simmer gently till the beans are tender. Dish up, garnish with *fleurons* or bread croûtons, and serve.

SAVOURY LENTILS.

Lentilles fricassées.

Soak a quart of lentils for two hours in tepid water; drain and put them in a stewpan with two ounces of butter for ten minutes, and add about three pints of stock, season with a little salt and pepper, and boil them for two hours. Drain them on a sieve, put them in a stewpan with two pats of butter and some chopped onions previously fried. Moisten with béchamel sauce and a tablespoonful of cream and cook for a few minutes longer, stirring the lentils from time to time. Dish up, sprinkle with chopped parsley, and serve.

CAULIFLOWER AU GRATIN.*Chou-fleur au Gratin.*

Take a cooked cauliflower, remove the outside leaves, press it into a small bowl, so as to shape it neatly. Butter a round gratin dish, place the cauliflower upon it, cover with a thick layer of cold béchamel or other white sauce; season with salt and pepper, strew over thickly with grated Gruyère cheese and breadcrumbs. Place a few small bits of butter here and there, and bake in the oven a light brown colour.

CAULIFLOWERS WITH CHEESE.*Choux-fleurs au Parmesan.*

Trim and boil two small cauliflowers; when tender, drain and divide them into small pieces, place them in a stewpan with some béchamel sauce, a tablespoonful of cream and a handful of grated Parmesan cheese; season with salt, pepper, grated nutmeg and a little cayenne. Let it simmer for a few minutes, then add a yolk of egg, the juice of half a small lemon; dish up neatly, and sprinkle over with grated Gruyère cheese and breadcrumbs; brown the top lightly under a hot salamander, and serve.

JERUSALEM ARTICHOKES WITH ONIONS.*Topinambours à la Lyonnaise.*

Take about two dozen even-sized Jerusalem artichokes; wash and peel them, and boil in salt water. Add a piece of butter whilst cooking. When done, drain on a sieve, heat them up in a stew-

pan with some demi-glace or other brown sauce and flavour with lemon juice and add the thin slices of an onion, fried. Let simmer on the fire for a few minutes, add a little chopped parsley and seasoning, and stir frequently. Dish them up in the form of a pyramid, sauce over with the sauce well reduced, and serve.

JERUSALEM ARTICHOKE, ITALIAN STYLE.

Topinambours à l'Italienne.

Wash about two dozen artichokes, turn them in the shape of small pears, put them in a buttered sauté-pan; season with pepper, salt, nutmeg and lemon juice; moisten with a little stock, cover, and let them simmer for half an hour. The gravy should be boiled down to a glaze; add sufficient Italian sauce; boil up. Dish up the artichokes, sauce over, and serve.

ARTICHOKE BOTTOMS, BORDELAISE.

Fonds d'Artichauts à la Bordelaise.

Place twelve cooked artichoke bottoms in a circular order in a well-buttered sauté-pan; season them with pepper, salt and lemon juice, and let them get hot through. Have ready a Bordelaise garniture prepared as follows. Cut about a dozen large peeled button onions into rings, fry them in a stewpan with a little sweet oil; pour off the oil, and add half a pint of béchamel sauce, a piece of meat glaze, a dozen stoned olives, and six filleted anchovies cut in dice. Simmer gently, season with pepper and a little cayenne. Fill the

artichokes with this, dish them up, sprinkle over some chopped parsley, and serve.

ARTICHOKE BOTTOMS WITH BRUSSEL- SPROUTS.

Fonds d'Artichauts à la Bruxelloise.

Prepare some artichoke bottoms, as in the last recipe. Choose a quantity of small cooked sprouts, moisten with maître d'hôtel sauce, season and warm up in a stewpan; fill the artichoke bottoms with this. Season with salt, cayenne, and lemon juice. Dish up and pour a little white sauce round the dish.

GLOBE ARTICHOKES À LA COLBERT.

Trim the green artichokes, wash and parboil them in salted water. Drain, cut them into quarters and arrange in a buttered sauté-pan. Season with pepper, etc.; moisten with a little Chablis or Sauterne wine, and braise in the oven. Dish up and pour Colbert sauce over, serve hot.

ARTICHOKE BOTTOMS WITH EGGS.

Fonds d'Artichauts aux Œufs.

Trim, blanch and boil till tender six or eight artichoke bottoms, drain and place each (hollow side up) on a round of fried bread. Keep hot, fry six or eight eggs in butter, trim and place them in the fonds. Sprinkle with chopped truffle, and serve hot.

JERUSALEM ARTICHOKES AU GRATIN.

Slice up some cooked Jerusalem artichokes and range them on a buttered gratin dish with alternate

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layers of grated cheese and béchamel sauce; sprinkle the top with breadcrumbs and grated Parmesan. Add a little butter here and there and bake in a sharp oven till browned.

ARTICHOKES WITH FOIE-GRAS.

Fonds d'Artichauts Alsacienne.

Drain some artichoke bottoms (cooked) and fill them with a purée of foie-gras and truffles; coat well with a rich well-reduced white sauce, sprinkle with breadcrumbs and brown in oven.

ARTICHOKE FRITTERS.

Beignets d'Artichauts.

Cut some cooked artichoke bottoms into slices, and season with oil, vinegar, salt and pepper, and chopped parsley. Dip the pieces (drained) in frying batter. Fry in hot fat.

ARTICHOKE SOUFFLÉS.

Mix a pound of Jerusalem artichoke purée with one of breadcrumbs, the yolks of four eggs; season with mustard, salt, and pepper, and stir in the stiff whites of two eggs. Drop in spoonfuls into hot fat and fry a golden brown, or fill into small soufflé cases and bake in sharp oven from ten to fifteen minutes.

ARTICHOKE CHIPS.

Peel some Jerusalem artichokes, cut them into very thin slices (chips), place in salted water flavoured with lemon juice for about an hour. Take up, drain, and dry, then fry a few at a time

in very hot deep fat. Drain, shake in a basket or napkin, and dredge with fine salt.

FRENCH BEANS WITH FINE HERBS.

Haricots verts aux fines Herbes.

Take a quantity of small cooked French beans, melt a piece of butter in a stewpan, add two chopped shallots, two tablespoonfuls of chopped parsley and chives, and fry lightly; put in the beans, season with salt, pepper and nutmeg. Toss the whole over a brisk fire until the beans get thoroughly hot, dish them up, and send to table.

SAVOURY FRENCH BEANS, POULETTE.

Haricots verts à la Poulette.

String, cut and boil a pound of French beans; when done, drain them on a sieve; then put in a stewpan with two pats of butter; season with salt, pepper, sugar, some chopped green onions or chives, previously fried. Toss all over the fire for a few minutes, add half a pint of béchamel sauce; let simmer for ten minutes. Just before dishing up add three tablespoonfuls of cream and two yolks of eggs, to bind; stir until it begins to thicken, dish up, sprinkle with finely chopped parsley, and serve.

NOTE. — Flageolets and haricot beans are particularly nice if done in this style.

SAUTÉ OF FRENCH BEANS.

Haricots verts sautés au Beurre.

Melt two ounces of fresh butter in a sauté-pan, put in a pound of small young cooked beans;

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season with salt and pepper. Toss them over a brisk fire until thoroughly hot; dress them on a dish in a pile, sprinkle with finely chopped par-boiled parsley, and serve.

SAVOURY PEAS WITH HAM.

Petits Pois au Jambon.

Boil and drain a quart of young peas; mince coarsely two rashers of raw ham, and fry for five minutes with a small piece of butter. Add two small green onions, finely minced, and the peas; moisten with three tablespoonfuls of béchamel sauce, two of cream, and season with salt, pepper, and a pinch of castor sugar. Let all simmer for a few minutes longer, turn out on a dish, garnish with croûtons, and serve.

GREEN PEAS WITH LETTUCE.

Petits Pois aux Laitues à la Française.

Boil a quart of young peas, strain off the water, and put the peas in a stewpan with an ounce of butter. Add a firm cabbage lettuce, cut up finely, a tablespoonful of chopped parsley, and a teaspoonful of castor sugar; season with salt, pepper, and finely chopped green mint. Cover the stewpan, and let all simmer gently for ten minutes. Mix a dessertspoonful of flour with two pats of fresh butter, put this in with the peas; mix well over the fire for a few minutes whilst shaking; dish up, garnish with fleurons or croûtons, and serve.

GREEN PEAS À LA FRANÇAISE.*Petits Pois Sucrés à la Française.*

Take a quart of cooked peas, prepare them in the same manner as above described, leaving out the lettuce. When done, add a dessertspoonful of liquid meat glaze or "Lemco" meat extract, finish with a pat of butter mixed to a paste with a little flour; dish up, and dust with an extra quantity of castor sugar; sprinkle with a little chopped parsley, and serve.

SAVOURY CARROTS.*Carottes aux fines Herbes.*

Dissolve an ounce of butter in a stewpan, add a tablespoonful of flour, a little chopped parsley, and some minced shallots. Prepare a quart of partly cooked young French carrots cut into small cubes; put these in the stewpan, cook gently for a few minutes, stirring from time to time. Then add a pint of gravy or stock; season with salt, pepper, grated nutmeg, and the juice of half a lemon. Cover closely, and simmer until the carrots are quite tender; dish up, garnish with sippets of fried bread, and serve.

CARROTS À LA MAÎTRE D'HÔTEL.

Wash and scrape a bunch of young carrots, cut them lengthwise into quarters, and boil in salted water till tender. Drain them, and put them in a stewpan with an ounce of butter; sauté them quickly over the fire; add a dessertspoonful of chopped parsley and a teaspoonful of lemon juice. Shake the pan over the fire for some minutes. Season with salt, pepper, and a pinch of castor

sugar. Just before serving add a teaspoonful of liquid meat glaze, or "Lemco" meat extract.

YOUNG CARROTS WITH WHITE SAUCE.

Carottes nouvelles à l'Allemande.

Trim a bunch of spring carrots, wash and boil them for ten minutes in salt water, strain in a cullender. Melt an ounce of butter in a stewpan, put in the carrots and fry for a few minutes. Add half a pint of stock and a small quantity of Allemande sauce; season with salt, pepper, and a dessertspoonful of castor sugar; boil till the carrots are done, whilst shaking the pan occasionally. Dish up the carrots in the form of a dome. Reduce the sauce, add a dessertspoonful of meat glaze, and bind with a yolk of egg, strain over the dish; sprinkle with chopped hard-boiled yolks of eggs, garnish with fleurons, and serve.

ASPARAGUS POINTS WITH FINE HERBS.

Pointes d'Asperges aux fines Herbes.

Boil a quart of green asparagus points in salted water. When done plunge in cold water, and drain them on a sieve. Melt an ounce of butter in a sauté-pan; add a finely chopped shallot and some chopped parsley, and fry. Put in the asparagus; season with pepper, grated nutmeg, and sugar; moisten with some white sauce, and let all simmer gently for a quarter of an hour. Just before serving bind with two yolks of eggs, stir until the eggs begin to set, and turn out on dish; garnish round with fried bread croûtons, and serve.

BRAISED CELERY, ESPAGNOLE.*Céleri braisé à l'Espagnole.*

Wash and trim four heads of white celery, cut them into pieces about four inches long, parboil them and steep in cold water, then drain them on a sieve. Line a stewpan with slices of fat bacon, place the celery on these, moisten with a little stock, and season with pepper and salt. Set them to braise gently for half an hour, add some brown sauce (Espagnole), and finish cooking over a slow fire for another twenty minutes. Meanwhile prepare some small round hollow bread croûtons, fill them with chicken forcemeat or beef marrow, and brush over with liquid meat glaze. Dress the celery in the centre of a dish and garnish round with the prepared croûtons. Reduce the sauce to a glaze, add a piece of butter and the juice of half a small lemon. Pour this over the celery, and serve.

FRIED CELERY, DRESDEN STYLE.*Céleri frit à la Dresde.*

Prepare four heads of celery, and braise as above described; finish by masking the celery in some reduced Allemande sauce. Set the pieces separately on a dish to cool; when cold dip the pieces in a light batter, and fry them in hot fat. Drain them on a cloth, dish up on a round dish and garnish. Serve with a boat of tomato sauce.

STEWED CELERY, MAÎTRE D'HÔTEL.*Céleri à la Maître d'Hôtel.*

Trim four heads of celery, cut them into pieces about four or five inches long, wash them and

blanch them in boiling water. Blanch also four small onions, place them in a stewpan with the celery; season with salt and pepper; add a little white stock, and stew gently till tender. Dress the celery upon pieces of toasted bread on a dish, garnish with the boiled onions, reduce the stock to a glaze, add an equal quantity of white sauce, a tablespoonful of chopped parsley, one of cream, and a little sugar; boil up and sauce over the celery.

SAVOURY SALSIFY.

Salsifis aux fines Herbes.

Scrape about twenty heads of salsify, cut them into pieces about two inches long, sprinkle them with salt, and steep in water and milk. Cut a small onion, half a carrot, half a turnip, and half a head of celery, into small pieces; put these in a stewpan with a quarter of a pound of lean bacon cut into pieces. Cook for twenty minutes. Mix an ounce of flour with a little milk and stir in, fill up with a quart of stock or water, stir and bring it to boil, put in the salsify, and let them simmer gently until tender. Add a tablespoonful of cream, one of chopped parsley, and a little lemon juice; season with pepper, grated nutmeg, and castor sugar. Boil up, dress the salsify neatly on a dish, garnish with button mushrooms, sauce over, and serve.

SALSIFY FRITTERS.

Salsifis frits.

Prepare the salsify as described in the foregoing recipe. When done drain them on a cloth, put the pieces in a basin, with two tablespoonfuls of oil to

one of vinegar. Season with pepper and grated nutmeg; allow them to remain in the seasoning for an hour. Take out, drain, and dip them in frying batter; fry them in hot fat. Drain, and dish up on a folded napkin; garnish with fried parsley, and serve.

SCOLLOPED SALSIFY.

Coquilles de Salsifis.

Scrape a bundle of salsify, cut them into pieces about an inch and a half long, steep them in vinegar and water as they are being done. Boil them in salted water until tender, and drain them on a sieve. Melt an ounce of butter and fry them over a quick fire, season with grated nutmeg and *Krona* pepper; add half a gill of cream and a dessertspoonful of chopped parsley, also one teaspoonful of anchovy sauce, and mix well. Fill up some buttered scollop shells, strew over with breadcrumbs, sprinkle with a few drops of lemon juice and some oiled butter. Bake in a hot oven for fifteen minutes, dish up, and serve.

BEETROOT FRITTERS.

Beignets de Betteraves.

Boil a large beetroot, also a large peeled Spanish onion. When done, remove the skin of the beetroot, and cut into thin rounds; stamp these out into even-sized rounds, and place them on a dish. Season with a little vinegar, salt, and pepper. Chop finely the boiled onion, moisten with a little thick béchamel sauce; spread the slices of beetroot on one side with this. Put two slices together, like sandwiches, press them lightly, dip them in frying batter, and drop one by one into boiling fat

or lard. Fry for five minutes, drain on a cloth, sprinkle with salt and pepper; dish up, and garnish with parsley.

STEWED BEETROOTS IN SAUCE.

Betteraves en Ragout.

Bake two beetroots in the oven until tender; when cold, remove the skin, and cut them into slices. Put them in a stewpan, pour over a little vinegar and some stock or gravy. Season with pepper and salt, and simmer gently for half an hour. Pour off the gravy and reduce it to a glaze, add a few slices of beetroot, well pounded in a mortar, and two tablespoonfuls of brown sauce. Boil up for a few minutes; mix these with the sliced beetroot, heat carefully and dish up, garnish with fleurons or fried bread croûtons, and serve.

CARDOONS, SPANISH STYLE.

Cardons à l'Espagnole.

Wash and trim some cardoons, cut them into pieces about four inches long, and boil them in salted water. When done, drain them in a sieve, put them in a stewpan with enough brown sauce (Espagnole) to cover. Season with pepper and simmer gently for about twenty minutes; flavour with a little lemon juice. Dress the pieces neatly on toasted bread. Dish up, sauce over with the sauce well reduced, and serve.

CARDOONS, MAÎTRE D'HÔTEL STYLE.

Cardons à la Maître d'Hôtel.

Wash, trim, and cut into convenient pieces some cardoons and cook as above. Let them

simmer for some time in maître d'hôtel sauce. Dish up; sauce over well, sprinkle with a little chopped parsley; garnish with fleurons, and serve.

FRIED CARDOONS.

Cardons frits.

These are prepared and cooked in the same way as before described. When cooked, drain them on a cloth, season with pepper, cayenne, lemon juice, and chopped parsley. Then dip them one by one in frying batter, and fry in hot fat. Drain, dish up on a folded napkin, garnish with fried parsley, and serve.

SPINACH, FRENCH STYLE.

Épinards à la Française.

Pick, wash, and boil two pounds of spinach in the usual way. Drain and rub it through a wire sieve and put it in a stewpan with an ounce of fresh butter. Stir over the fire for a few minutes, dredge with flour, season with salt, pepper, a little sugar, and grated nutmeg. Let all simmer gently whilst stirring for ten minutes. After taking it off the fire, add a little cream, dish up, garnish round the dish with croûtons of fried bread, and serve.

SORREL WITH POACHED EGGS.

Oscilles aux Œufs pochés.

Sorrel, like spinach, is not often served as a savoury or entremet, though both make a nice and welcome change as second course dishes.

To prepare sorrel as above described, pick, wash,

and drain a sufficient quantity of sorrel to make a dish. Put it in a stewpan with an ounce of butter. Stir over the fire for a few minutes and cook till tender, then rub through a wire sieve. Return to the stewpan, season with salt and pepper, and add a little flour mixed with butter to a paste, moisten with brown sauce, and let all simmer for fifteen minutes. Dish up. Have ready some poached eggs; trim these and dress them upon the top of the sorrel. Place a few fleurons round the dish, sprinkle over a few drops of liquid glaze, and serve.

TRUFFLES IN CRUSTS.

Croûtes aux Truffes.

If fresh truffles are used, wash and scrub them with a hard brush, to get them thoroughly clean. Soak six large truffles in warm water for two hours, peel them thinly with a small sharp knife, and cut them into thin slices. Put them in a sauté-pan with an ounce of fresh butter. Season with salt, pepper, and cayenne. Flavour with half a glass of sherry or Madeira, and let simmer gently for half an hour, then moisten with some rich demi-glaze. Cut a French roll in two lengthwise, scoop out the soft part, fry them a light colour in clarified butter, and drain, place them on a dish, mask the inside with dissolved meat glaze, put in the truffles and the sauce, dish up, and serve.

TRUFFLES SAUTÉ, MÉTROPOLE.

Truffes sautées à la Métropole.

Line a sauté-pan with a few thin slices of fat bacon, flavour with slices of carrots, turnips,

onions, bay leaf, parsley, cloves, and thyme. Put in some large peeled truffles, moisten with some white stock and a glass of champagne; cover over and let it simmer gently for half an hour. Take out the truffles, dish them neatly on a croustade of bread, reduce the liquor, skim off the fat, and strain over the truffles. Season with a little ground mace, pepper and salt, just before serving.

TRUFFLES IN CRUST À L'ITALIENNE.

Cut out a nice croustade of bread, fry it a light colour, place it on a dish. Prepare some sliced truffles, the same as for truffles in crusts, add some white sauce (*suprême* or *béchamel*); dress them in the croustade. Sprinkle with liquid glaze, and serve.

TRUFFLES, CARÈME STYLE.

Truffes farcies à la Carême.

Choose six large preserved Périgord truffles, let them simmer for ten minutes in a little white stock and champagne; take out the truffles to get cool. Scoop out the interior, which chop finely with half as many mushrooms, and mix with some forcemeat to form a stuffing; fill the shells of truffles with it, season them with salt and pepper. Egg them all over, and crumb in a mixture of chopped truffles and chopped ham. Place them in a buttered *sauté-pan*, pour over the stock left, let them simmer gently for half an hour. Dish up the truffles on a croustade of fried bread, or in the centre of a round deep dish in the form of a pyramid. Reduce the liquor to a glaze, adding a little *demi-glaze*. Sauce over and serve.

DEVILLED OLIVES.*Olives à la Diable.*

Stone some large Spanish olives, stuff them with anchovy paste. Spread some small whole-meal or charcoal biscuits with anchovy paste, brush over with oiled butter; place the olives in circular rows on the biscuits (three or four on each), season with pepper and plenty of cayenne. Place them on a buttered sauté-pan in the oven for ten minutes, and dish up on a folded napkin. Garnish with parsley, and serve very hot.

PUMPKIN WITH PARMESAN CHEESE.*Potiron au Parmesan.*

Peel a small pumpkin, cut it in two and remove the seedy part, steep in salt water for half an hour, take out and drain. Cut as many slices as may be required (the remainder will keep in salt water); melt some fresh butter in a stewpan, put in the slices, season with a little salt, pepper and aromatic spice; fry for a few minutes. Dish up on a buttered gratin dish, sprinkle the top thickly with grated Parmesan cheese, some fresh breadcrumbs, and a few small bits of butter. Bake in a hot oven for ten minutes, and serve.

STEWED OKRA WITH TOMATOES.

Prepare and boil eight or ten okra pods and put them to drain. Mince finely half a small onion or three shallots, fry lightly an ounce of butter, and add four ripe tomatoes, peeled and cut into slices. Simmer for a few minutes, then add the okra pods, season to taste, and continue to cook for another fifteen minutes. Dish up on slices of buttered toast. Paprika pepper is particularly suitable for this dish.

Savoury Egg Dishes, Omelets, etc.

THAT the nutritive properties of eggs are by far greater than that of almost any other food product is an acknowledged fact. It is also true that by the help of eggs we are enabled to prepare more appetising, dainty, and wholesome dishes than we can with other materials that can be cooked on the "hasty principle." There are so many easy inexpensive and palatable ways of preparing eggs for the table that it seems strange so many cooks should confine themselves to the alternative methods of boiling and frying them.

Omelets are no doubt the most popular form of dishes produced from eggs, although the making thereof is but seldom properly understood in this country; there is as a rule a certain knack, care and delicacy needed in the manipulation in order to prepare a correct Continental omelet. These can easily be acquired, and the best way is by means of practice.

HOW TO MAKE AN OMELET.

The best and most convenient way to make an omelet is to break eight or six eggs, according to

the size required. It is unwise to attempt a larger sized omelet unless one is a master hand at it.

The *eggs* used must be fresh, and must be well but *not over* beaten, just long enough to thoroughly amalgamate the whites with the yolks. A little cream or milk, say a tablespoonful of either to three eggs, added will make the omelet lighter and moister.

The *pan* used must be quite clean ; it must *only* be used for omelets and must never be allowed to be washed. The best way to clean it is to make it hot over the fire and to rub the inside with a handful of coarse salt and then wipe it with a paper and rubber.

The *butter*, which must be fresh (*not* salt butter) is next put into the pan. About an ounce is the average quantity required for three eggs, the less used the better. It must be allowed to get quite hot *but* not burning before the eggs are poured in.

Season the eggs with salt, pepper, and in the case of savoury omelets with chopped herbs.

Cooking is the next important item. As soon as the eggs are poured into the pan, *shake* it by its handle with one hand and with the other (the right hand) *stir* the contents of the pan, slowly at first and quickly as it begins to set.

The *fire* must be bright, *not too fierce*.

Shaping the omelet is the next operation. This is effected by tilting the pan a little, slipping a thin bladed knife under the edge, and so giving the omelet the shape of a cushion or a kind of bolster shape. Allow it to form a crust, i.e. to brown very slightly over the fire and turn immediately on a hot dish.

An omelet should be sent to table immediately after it is cooked, and should not on any account

be allowed to stand, because if such is the case it will become tough.

PLAIN OMELET.

Omelette Naturelle.

Break six eggs into a basin, season with salt and pepper, and beat up with a fork until the yolks and whites are thoroughly amalgamated. Melt about three-quarters of an ounce of fresh butter in an omelet pan; when hot, pour in the eggs, with one hand stir contents, and shake the pan with the other over the fire till the eggs commence to set, then shape into a cushion form. Allow it to brown very lightly and turn out on a hot dish.

NOTE.—I should like to state here that the process of omelet making is much easier than it reads. All it requires is a little practice, after which the process becomes almost automatic.

FRENCH OMELET.

Omelette à la Française.

Beat up six eggs with a tablespoonful of cream. Season with salt, pepper, a teaspoonful of chopped parsley, and about four drops of onion juice. Melt an ounce of butter in an omelet pan; when hot, pour in the mixture, shake and stir, let it set and shape. Allow it to brown, and turn out on a dish. Serve immediately.

In place of using onion juice, the hot pan can be rubbed over with the cut side of half an onion or garlic.

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SAVOURY OMELET.*Omelette aux fines Herbes.*

Beat up four eggs, add a dessertspoonful of finely chopped parsley, tarragon, and a few sweet herbs, and season with pepper and salt. Melt an ounce of fresh butter in an omelet pan; when hot, pour in the ingredients, stir over a brisk fire with a fork. When the eggs begin to set, shape to an oval cushion. Allow it to brown slightly, then turn on an oval dish. Tarragon and sweet herbs may be omitted if liked.

SAVOURY OMELET, PARISIAN STYLE.*Omelette aux fines Herbes à la Parisienne.*

Prepare this omelet the same way as prescribed in the foregoing recipe, but use only half the number of whites of eggs and double the number of yolks; add also a little cream, to be beaten up with the eggs.

VENISON OMELET.*Omelette au Chevreuil.*

Chop finely some cooked venison, two ounces of meat to four eggs and three mushrooms, season with pepper, salt, a teaspoonful of Harvey's sauce, and a pinch of ground mace. Break the eggs, dividing the yolks into a basin with the meat and the whites in a bowl. Stir the mixture well, whisk the white to a stiff froth, and mix gently with the yolks and minced meat. Melt an ounce of butter in an omelet pan; when hot, pour in the mixture, and fry the omelet in the usual way. Turn out and garnish with fried parsley

and thin slices of lemon, and serve with a little red currant jelly. Any other game may be made into omelets in the same way.

CAVIARE OMELET.

Omelette au Caviar.

Mix two tablespoonfuls of caviare with a little chopped parsley and shallots, and warm up in a stewpan with a little fresh butter; add a teaspoonful of lemon juice, and season with cayenne pepper. Beat up four eggs, add a little cream and seasoning, and fry into an omelet; put the caviare in the centre, turn in the ends, dish up, and serve hot.

TRUFFLE OMELET.

Omelette aux Truffes.

Prepare an omelet with four eggs, a teaspoonful of chopped truffles, parsley and shallots, and the usual seasoning. Slice three large truffles, boil up in a little sherry, and add a little demi-glace sauce. When the omelet is ready fried and still in the pan, put the sliced truffles in the centre, turn the flaps over with a knife or spoon, to give it a nice shape. Turn out on an oval dish and pour a little of the sauce round the base of the dish.

KIDNEY OMELET.

Omelette aux Rognons.

Skin two or three small lamb's or sheep's kidneys, cut them into very thin slices, and fry over a quick fire in a sauté-pan, with an ounce of butter in which a tablespoonful of finely chopped onion has

been blended. Season with salt and pepper, and moisten with brown sauce (*madère* or *demi-glace*). Cook for about five minutes. Prepare a plain omelet and put the stewed kidney in the centre just before turning it out on a dish.

ONION OMELET.

Omelette aux Oignons.

Prepare a plain omelet in the usual way. Heat up two or three tablespoonfuls of *soubise* (onion) *purée*, and place this in the centre of the omelet just before it is dished up.

SOUBISE OR ONION PURÉE.

Peel, blanch and boil till tender one or two large onions, drain them and chop very finely. Put them in a stewpan with enough seasoned chicken or veal stock to cover, and let reduce to a stiff *purée*. Rub this through a fine sieve and mix with one or two tablespoonfuls of *béchamel sauce*, and the needful seasoning.

SARDINE OMELET.

Omelette aux Sardines.

INGREDIENTS.—3 eggs, $\frac{1}{2}$ tablespoonful cream or milk, 1 teaspoonful anchovy essence, 3 sardines free from skin and bone, 1 oz. butter, pepper.

METHOD.—Break the eggs into a basin, add the cream or milk and beat up well, cut the sardines into small dice, add these and the anchovy essence, and mix thoroughly. Season with a pinch of pepper. Melt the butter in a frying or omelet pan, pour in the mixture, cook whilst stirring

until the eggs begin to set, then form the mixture into a half moon or cushion shape, allow it to take colour (a nice light brown), and turn out quickly on to a hot dish.

CAPER OMELET.

Omelette aux Capres.

Prepare the same ingredients as for a savoury omelet, and add a large tablespoonful of chopped capers. Fry the omelet in the usual way.

HOP-SHOOTS OMELET.

Omelette aux Houblons.

Wash and boil in salted water a handful of hop-shoots or hop-sprigs, drain and chop finely, mix with six beaten eggs and the usual seasoning, and make into an omelet, adopting the customary process.

LEEK OMELET.

Omelette aux Poireaux.

Wash and trim the white part of three leeks, blanch and boil till tender, drain and cut up very small. Fry in an ounce of butter, pour in six beaten eggs seasoned, and make up into the form of an omelet.

MUSSEL OMELET.

Omelette aux Moules.

Trim, blanch and drain eight to ten mussels, cut them in halves or quarters, fry them with a little fresh butter, and season with pepper and

salt. Beat up four eggs, add the mussels and a little lemon juice. Melt half an ounce of butter in an omelet pan, and fry the omelet in the usual way. Serve with a little gravy or rich brown sauce.

OYSTER OMELET.

Omelette aux Huîtres.

Blanch, beard and drain some large oysters (twelve oysters to six eggs), and cut them into halves. Warm up in a little white fish sauce, add a yolk of egg and a little cream; let it thicken, but not boil, and season with a little salt and pepper. Prepare an omelet in the usual way, fill in the centre with the oysters, and turn out on a hot dish. The remainder of the sauce should be poured round the omelet.

MUSHROOM OMELET.

Prepare and fry an omelet in the same way as described for *Truffle Omelet*, but substitute chopped and sliced mushrooms for the truffles.

SAUSAGE OMELET.

Omelette aux Saucissons.

Break four eggs into a basin, add a finely chopped small shallot (previously blended in butter), beat up well, and add a heaped-up tablespoonful of minced smoked ham or liver sausage, and season to taste. Melt an ounce of butter in an omelet pan; when hot, pour in the eggs, etc., stir until it sets. Shake the pan, whilst holding it in a slanting position, so as to give the omelet its proper shape; leave it over the fire for a moment to brown, then

turn out on to a hot dish, and serve with a little demi-glace sauce.

HAM OMELET.

Omelette au Jambon.

Proceed the same as directed in the foregoing recipe, but use finely chopped cooked ham in place of the sausage.

BACON OMELET.

Omelette au Lard.

Mince about four ounces of lean or streaky bacon, fry it in a little butter, stir in six well beaten and seasoned eggs. Make it into a neatly shaped omelet, dish up, and serve with piquante sauce.

LENTIL OMELET.

Omelette aux Lentilles.

Break four eggs into a basin, season with pepper and salt, beat up well, and add three tablespoonfuls of cooked lentils and a tablespoonful of cream. Melt three-quarters of an ounce of butter in an omelet pan; when hot, pour in the mixture, and fry and shape into an omelet in the usual manner. Serve with tomato sauce.

ARTICHOKE OMELET.

Omelette aux Topinambours.

Mix three or four tablespoonfuls of cooked sliced Jerusalem artichokes with enough white sauce to moisten. Season to taste and add a little chopped parsley and lemon juice. Heat up and put in the centre of a plain omelet.

ANCHOVY OMELET.*Omelette aux Anchois.*

Prepare a savoury omelet in the usual way, and enclose in the centre a ragoût of anchovy fillets cut small and mixed with equal quantities of tomato and Espagnole sauce.

LOBSTER OMELET.*Omelette de Homard.*

Cut some lobster meat into small dice, heat it up in a little lobster sauce; have ready a plain omelet, seasoned with pepper and salt; put the lobster with a little of the sauce in the centre, fold in ends and turn out on a hot dish, pour the remainder of the sauce round the omelet and serve.

COCKLE OMELET.*Omelette aux Bucardes.*

Beat up four eggs in a basin, add a tablespoonful of cream, salt, pepper, and anchovy essence to taste. Stir in about half a gill of prepared cockles. Melt an ounce of butter in an omelet pan; when hot, put in the above, stir, cook, fold, and finish the omelet in the usual way.

PRAWN OMELET.*Omelette aux Écrevisses.*

Cut up into very small pieces some picked prawns or crayfish tails (twelve tails to four eggs), season with salt, cayenne, and nutmeg; fry them in a little butter. Beat up the eggs, add the minced prawns, and fry the omelet in the usual way.

AMERICAN OMELET.

Omelette à l'Américaine.

Boil a handful of breadcrumbs in a gill of milk; add a little chopped chives and parsley, stir in four yolks of eggs, let it thicken but not boil, and season with pepper and salt. Whisk the whites of four eggs to a stiff froth, mix gently with the above. Melt an ounce of butter in an omelet pan, and fry the omelet in the usual way; garnish with some fried parsley.

OLIVE OMELET.

Omelette aux Olives.

Stone some French olives (ten olives to four eggs), boil them in a little rich demi-glace sauce in a stewpan, season with cayenne and salt and a pinch of sugar; prepare a savoury omelet, put the olives in the centre, pour the remainder of the sauce round the omelet, and serve.

OMELET WITH MIXED VEGETABLES.

Omelette à la Jardinière.

Prepare a *jardinière* of neatly cut cooked carrots and turnips, green peas and French beans. Heat up in a little rich white sauce, season with pepper and salt, add some chopped parsley and a pinch of castor sugar. Have ready a plain omelet, seasoned with chopped shallots, pepper and salt; when ready to turn out, put the *jardinière* into the centre, fold and dish up. A little white sauce should be poured round the omelet.

TOMATO OMELET, No. 1.*Omelette aux Tomates.*

Cut two ripe peeled tomatoes into small pieces, fry some chopped shallots in a little butter, add the tomatoes, season with salt and pepper. Prepare an omelet seasoned with savoury herbs, etc. ; when ready for turning out, put the tomatoes in the centre, fold ends in neatly, dish up and serve with tomato sauce.

TOMATO OMELET, No. 2.*Omelette aux Tomates.*

Blend a tablespoonful of finely chopped onion with a piece of butter in a stewpan ; when tender, not brown, add four tomatoes, scalded, skinned, and cut into small pieces ; season with pepper, salt, and a little cayenne, and cook for about fifteen minutes. Turn out into a basin, and add a handful of white breadcrumbs ; mix well with six eggs, fry in an omelet pan in the ordinary way, or turn it into a buttered shallow fireproof dish, and bake it in a quick oven. Serve tomato sauce round the base of the dish.

CHEESE OMELET.*Omelette au Fromage.*

Break four eggs into a basin, season with pepper and salt, beat up well, and add a tablespoonful of grated Parmesan cheese. Melt three-quarters of an ounce of butter in an omelet pan ; when hot, pour in the eggs, stir till it begins to set, shake the pan, fold in the ends, shape the omelet, let brown, then turn out on a hot dish, sprinkle over with grated cheese, and serve.

POTATO OMELET.*Omelette aux Pommes de Terre.*

Bake a large potato, break the skin, scoop out the mealy part, rub it through a wire sieve, put it into a basin, stir and add four yolks of eggs and a little lemon juice. Mix well and season with salt, pepper, and grated nutmeg. Whisk the whites of four eggs to a froth and mix gently with the above. Fry the omelet in the usual way, or bake the mixture in the oven like a soufflé omelet.

SAVOURY SOUFFLÉ OMELET.

Separate three yolks of eggs from the whites, put the yolks in a basin, work well, and add a teaspoonful of chopped parsley, half a teaspoonful of chopped shallots (blended), and a saltspoonful of dried savoury herbs. Whisk the whites of eggs to a stiff froth, mix gradually with the yolks, season with a little salt and a pinch of cayenne. Dress neatly in a buttered gratin or soufflé dish. Sprinkle with grated Parmesan cheese, and bake in a hot oven for about fifteen minutes.

CURRY OMELET.*Omelette à la Madras.*

INGREDIENTS.—6 eggs, 2 shallots, 1½ oz. fresh butter, 1 tablespoonful cream or milk, 1 oz. rice cooked in white stock. Salt and pepper, curry sauce, and 1 dessertspoonful Madras chutney.

METHOD.—Break the eggs into a basin, add the cream or milk, season to taste, and beat up so as to mix the yolks and whites of eggs thoroughly. Peel and chop finely the shallots, fry them a light

colour in a little butter in an omelet pan, add the remainder of butter; as soon as the butter is melted (not oily) pour in the beaten eggs, stir quickly over a brisk fire till the mixture begins to set, then shape into cushion form on one side of the pan, fill the centre of the omelet with cooked hot rice, flavoured with curry sauce, and mixed with finely chopped chutney. Fold the omelet, colour it to get a nice golden brown, and turn carefully out into an oblong dish, pour some curry sauce, previously heated, round the base of the dish, and serve quickly.

JUMBLED EGGS.

Œufs brouillés.

Six eggs, about 1 oz. of butter, 1 tablespoonful of gravy or rich stock, 3 mushrooms, 1 truffle, salt and pepper, a slice of toasted bread (buttered).

Chop the mushrooms and truffles finely, break the eggs into a stewpan, add the gravy, season to taste and beat well, mix in the mushrooms and truffles, add the butter, stir over a bright fire until it begins to thicken. Trim the toast, cut it into quarters and place on a hot dish. Put the mixture on this and serve quickly.

The mushrooms and truffles may be substituted with chopped ham or tongue, shredded and cooked lettuce leaves, cooked asparagus tops, etc.

NORFOLK EGGS.

Œufs frits à la Norfolk.

Cut four hard-boiled shelled eggs into halves lengthwise, dredge them lightly with seasoned flour. Dip each half in beaten egg and roll in soft

white breadcrumbs. Fry in clarified butter, drain, dish up, and serve with a rich brown sauce.

EGGS À LA GRANVILLE.

Mince finely half a small Spanish onion and fry it in butter in a stewpan until of a light brown colour, add half an ounce of flour. Cook a little, and dilute with a gill of milk to make a light sauce; stir well, and season with pepper and salt, ground mace, and some chopped lemon rind. Slice four hard boiled eggs and put them in the cooked sauce; when hot, dish up and garnish with fried parsley and bread croûtons.

EGGS À LA SALAMANDRE.

Boil four or six eggs till quite hard, cut the whites into shreds, and rub the yolks through a coarse wire sieve. Prepare a thick white sauce, add to it a little chopped parsley, fresh cream, and season with salt and pepper. Heat up the whites of eggs in the sauce, and dish up in a border of hot mashed potatoes; cover with the yolks of eggs, sprinkle with oiled butter, and brown lightly with a hot salamander.

STUFFED EGGS WITH SPINACH.

Œufs farcis aux Épinards.

Boil six eggs for ten minutes, peel them, cut them in halves crossways, stamp out the centre with a half-inch cutter. Cut out some croûtons about the size of the base of an egg and fry them in clarified butter; have ready some cooked and seasoned spinach purée and flavoured with cream.

Cook for a few minutes whilst stirring, fill the egg-halves with spinach, close the top with the pieces cut out, and place each, cut side down, on a croûton. Dish up, garnish with the yolks, minced coarsely, and thin slices of tongue. Serve with a little brown sauce.

EGGS À LA MATELOTTE.

Poach six eggs in white stock, drain and trim them, and dish up on fried bread croûtons. Chop an onion and three shallots very finely, fry them with a little butter in a stewpan, add a little parsley, a bay leaf, and thyme. Strain off the butter, and add some rich brown sauce, and put it back in the stewpan. Add a few sliced mushrooms and the juice of half a lemon. Place the dish with the eggs in the oven for a few minutes, then sauce over. Garnish with fillets of anchovies and stoned olives, and serve.

EGG CUTLETS.

Côtelettes aux Œufs.

Chop finely four hard-boiled eggs, mix with two ounces of breadcrumbs, an ounce of grated Parmesan cheese, an ounce of butter, a teaspoonful of curry powder, a little nutmeg, pepper and salt, and the beaten yolks of four eggs. Shape the mixture into small cutlets, dip them into the whites of the eggs, then into brown breadcrumbs; fry them in hot fat, and drain. Insert a small piece of macaroni in each cutlet to form the bone; dish up quickly, garnish with sprigs of fried parsley, and serve.

EGGS WITH BROWN BUTTER.*(Eufs au Beurre noir.*

Melt an ounce of butter in an omelet pan; when hot, break six eggs into it, taking care not to disturb the yolks. Season with pepper and salt; fry them carefully, trim and dish them up neatly. Add another piece of butter into the pan, let it get brown, then add a tablespoonful of Orleans or malt vinegar; boil up for a few seconds, pour over the fried eggs, and serve.

EGGS À LA CHASSEUR.

Divide six hard-boiled eggs equally into halves (lengthways) and remove the yolks. Fill the cavities with a well prepared salpicon of cooked game, ham and mushrooms, cover with a layer of finely minced champignons. Beat the yolks through a coarse sieve on to the eggs. Place them on a baking sheet, sprinkle with grated cheese and oiled butter, and bake in a very hot oven for five minutes. Dish up and pour some hot tomato or Périgord sauce round the base of the dish.

EGG FRIANDISES.

Poach carefully six or more fresh eggs in slightly salted water containing a little lemon juice or vinegar. As soon as sufficiently set (three or four minutes) take up the eggs by means of an egg slice, trim well and let them cool. Roll out some puff-paste thinly and stamp out double the number of paste rounds as there are eggs; place an egg (well drained) in the centre of a paste round; wet the edges of the latter and cover with another

round of paste, press the edges well together and egg and crumb. Proceed thus till all the eggs are used up.

Fry the friandises in plenty of hot fat to a golden colour. When done strain them on a cloth. Dish up, garnish with fried parsley, and serve with tomato or piquante sauce.

EGGS À L'ORLY.

So called egg fritters can also be prepared by coating the poached (well drained) eggs in a frying batter. Fry as above mentioned in hot fat till of a golden colour, drain on a cloth. Dish up and serve with a well seasoned tomato sauce.

EGGS WITH MUSHROOMS.

Œufs aux Champignons.

Take five hard-boiled eggs, remove the shells, cut half of the eggs into thin rings for garnishing, chop up the remainder coarsely. Slice and fry in butter a dozen preserved mushrooms with two finely chopped shallots, add a little brown sauce, boil up and put in the eggs, let them simmer for a few minutes. Dish up, garnish with small fried bread croûtons or fleurons, the rings of the whites of eggs, and serve.

EGG AND HAM TIT-BITS.

Bonnes-Bouches aux Œufs et Jambon.

Line ten or twelve small tartlet moulds with puff paste trimmings or paste crust; fill these with the following preparation:

Mince four ounces of cooked ham and three

hard-boiled eggs finely. Mix with the yolks of raw eggs a little cream, and season with salt, pepper, and grated nutmeg. Fill up moulds and bake the patties in a moderately hot oven, dish up and serve with some piquante or tomato sauce.

EGGS, GERMAN STYLE.

Œufs à l'Allemande.

Cut five hard-boiled eggs in halves; remove the yolks, and shred the whites into fine strips. Sauté these with a little fresh butter in a pan, add a gill of white Allemande sauce, a tablespoonful of tomato purée, a few drops of essence of anchovy. Season with salt, pepper, and a few drops of lemon juice, stir all over the fire until quite hot. Dish up the eggs in the centre of a border of fried bread croûtes. Sprinkle a little grated cheese between each layer of egg and sauce. Rub the yolks through a wire sieve, and with it cover the top of the dish. Place in a hot oven to brown, and serve.

PYRAMID OF EGGS.

Pyramide d'Œufs à la Suprême.

Take six hard-boiled eggs, remove the shells, and cut them in halves. Remove the yolks, and pound them in a mortar with half an ounce of fresh butter, a handful of white breadcrumbs, which have been previously soaked in milk or cream, an ounce of grated Parmesan cheese, and a little chopped parsley or chives. Season with salt, pepper, and grated nutmeg, pound till quite smooth, and fill the whites of eggs. Spread the bottom of a dish with a little of the mixture, proceed to dish up the stuffed eggs to a pyramidal

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form, so that the top finishes up with a single egg. Rub some hard-boiled yolks of eggs through a wire sieve on to top of the dressed eggs. Put in a hot oven to brown for a few minutes, and serve with suprême sauce.

POACHED EGGS, BURGUNDY STYLE.

Œufs pochés à la Bourgogne.

Peel four small button onions, fry them lightly with a piece of butter in a small omelet pan; add six chopped mushrooms and a dessertspoonful of flour, a glass of red wine and a little stock; moisten, and let it simmer for fifteen minutes. Season with salt, pepper, lemon juice, and a dessertspoonful of finely chopped chutney. Prepare some rounds of hot buttered toast, poach the number of eggs required, and dish up on these. Boil up the sauce and pour over the eggs.

POACHED EGGS, PORTUGUESE STYLE.

Œufs pochés à la Portugaise.

Cut six even sized tomatoes in halves, *crossways*, take out some of the pulp and fill them with the following stuffing. Fry four finely minced shallots in a little butter, add half a handful of white breadcrumbs, a little chopped parsley and a few sprigs of tarragon, a small piece of beef marrow, finely chopped; bind with a yolk of egg, and season with salt, pepper, and grated nutmeg. When the tomatoes are stuffed put them on a buttered sauté-pan in the oven to brown. Place each on a round of hot buttered toast, on the top of which place a poached egg neatly trimmed. Dish up, garnish with parsley, and serve.

POACHED EGGS WITH HAM.*Œufs pochés au Jambon.*

Poach some eggs, trim neatly, and dish them up on thin oval cut slices of broiled ham. Pour *poivrade sauce* round the eggs, sprinkle a few drops of liquid meat glaze over the top, and serve.

POACHED EGGS AND ANCHOVY.*Œufs pochés à l'Anchois.*

Prepare sufficient slices of toasted bread to cut out six rounds, each large enough to hold a poached egg. Butter the pieces, spread with anchovy paste or anchovy butter. Poach six eggs; place one on each piece of prepared toast, sprinkle with grated Parmesan cheese and a pinch of cayenne.

POACHED EGGS WITH SPINACH.*Œufs pochés aux Épinards.*

Prepare same rounds of toast, as described in the foregoing recipe, put a tablespoonful of prepared spinach on each piece of buttered toast, poach six eggs, and place one on the top of the spinach. Put a small pinch of black pepper in the centre of each yolk of egg, and serve.

EGGS, GRATIN STYLE.*Œufs au Gratin.*

Prepare a mixture of three yolks of eggs, a small handful of white breadcrumbs, two ounces of butter, two finely chopped boned anchovies, a small shallot and a sprig of parsley, both chopped

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finely. Season with pepper and salt, mix well, and spread over the bottom of a buttered gratin dish. Allow it to brown slightly in the oven, take it out, break carefully six eggs into the dish, season to taste; return to the oven for a few minutes longer, and serve as hot as possible.

EGGS, BUCKINGHAM STYLE.

Œufs à la Buckingham.

Boil six eggs until hard, carefully remove the yolks, shred the whites finely, also two large truffles. Lay the yolks in the centre of dish, and the whites and truffles round them. Stand in the oven to keep hot. Have ready some béchamel sauce mixed with a tablespoonful of grated Parmesan cheese, and a pinch of cayenne. When hot, pour over the eggs, garnish with fried bread croûtons, and serve.

EGGS, GRUYÈRE FASHION.

Œufs à la Gruyère.

Melt half an ounce of butter in a stewpan, add half a pound of minced Gruyère cheese; stir over a slow fire; season with a little salt, pepper, nutmeg, finely chopped chives and shallots (blended in butter), a teaspoonful in all, moisten with a gill of white stock. Allow all to get thoroughly hot; then stir in four well-beaten eggs. When done, dress quickly on a round dish, and garnish with puff paste leaves (*fleurons*).

EGGS À LA MAIRE.

Poach six new-laid eggs, trim them and place each on a round of toast covered with a slice of

cooked ox-tongue, sprinkle over with chopped ham and truffles. Dish up, and pour some Madeira sauce round the eggs. Heat up, and serve.

EGGS A LA CRÈME.

Poach six to eight eggs, trim them neatly and place each upon a round of toast covered with a thin layer of chicken forcemeat. Dish up, and sauce over with cream or suprême sauce. Reheat, and serve.

EGGS À LA ROYALE.

Six eggs, $1\frac{1}{2}$ oz. butter, 2 tablespoonfuls truffle peelings (chopped finely). For the sauce: 2 shallots, $\frac{1}{2}$ small carrot, 2 oz. raw ham, 1 gill gravy, 1 oz. meat glaze, 2 tablespoonfuls Marsala wine, seasoning.

Butter six small dariole moulds and sprinkle the sides and bottoms with chopped truffle peelings. Carefully break an egg into each of the prepared moulds, season with a tiny pinch of cayenne and salt, place the moulds in a sauté-pan containing some hot water. Cover with a paper and cook in the oven long enough to poach the eggs. Make the sauce by frying the shallots, carrot, and onion, and have all finely chopped in the remainder of the butter, then add the gravy, the meat glaze and the wine. Let the whole reduce well and pass through a fine sieve. Reheat the sauce. Unmould the egg darioles on a hot dish. Coat well with the prepared sauce, and serve quickly.

EGGS À LA MODE DE CAEN.

Fry lightly in butter a small coarsely shredded Spanish onion, stir in a dessertspoonful of flour,

cook and mix with a little milk or cream ; season with salt, pepper, and grated nutmeg. Let it boil until it becomes thick, stirring it from time to time. Slice four hard-boiled eggs, and warm them up in the sauce ; when thoroughly hot, dish up, sprinkle with a little chopped parsley, and serve.

FRIED EGG SANDWICHES.

Cut three or four hard-boiled eggs free from shell into slices, and pound in a mortar, with a little butter and cream, to a small paste. Season with salt, pepper, and a little cayenne. Cut two rasped French rolls into thin slices, butter them, spread them with the mixture and make up into small sandwiches. Dip each sandwich in some prepared frying batter, and fry in hot fat. Drain, dish up neatly, and serve.

EGGS, COQUETTE STYLE.

(Œufs à la Coquette.

Butter as many china soufflé or ramekin cases as are required ; put in each a tablespoonful of fresh cream, and break carefully an egg on the cream ; season with pepper, salt, and a little grated nutmeg. Place the cases in a sauté-pan containing a little boiling water into the oven, and bake just long enough to set the eggs. Send to table in the soufflé cases.

STUFFED EGGS WITH NOUILLES.

(Œufs farcis aux Nouilles et Jambon.

Cut six hard-boiled eggs in halves and scoop out the yolks ; have ready some cooked *nouilles*, cut

into fine strips, heat up a teacupful with a little butter. Add half the quantity of minced ham and a little grated cheese and season with salt and pepper. Fill the whites of eggs with this preparation, and rub the yolks of eggs through a sieve, and over the top of the eggs place here and there a tiny piece of fresh butter. Dish up, brown with the salamander, sprinkle a little chopped ham over the top, and serve quickly.

STUFFED EGGS WITH CREAM.

Œufs farcis à la Crème.

Boil six eggs for ten minutes, take off the shells, cut them in halves lengthways, scoop out the yolks, and pound in a mortar with half an ounce of butter, a handful of white breadcrumbs, previously soaked in milk, a dessertspoonful of chopped parsley, half the quantity of chopped chives, two raw yolks of eggs, and a tablespoonful of cream. Season with salt, pepper, and a little cayenne. Fill the mixture into the whites of eggs, place the remainder of the stuffing on a dish; dress the eggs on the top, and bake in a hot oven for ten minutes, sprinkle with a little grated Parmesan cheese, and serve at once.

EGGS À LA SOUBISE.

Cut four hard-boiled eggs into slices, cover each slice with a thick layer of soubise (onion) purée, place them on rounds of toasted and buttered bread. Heat up in the oven, dish up, and serve.

DEVILLED EGGS.*Œufs à la Diable.*

Stamp out some rounds with a tin cutter, about two inches in diameter, and fry a light colour in clarified butter; spread them with a mixture of devilled butter, curry, or muligatawny paste and cayenne. Poach the number of eggs required, trim them, and lay one on each prepared croûton, dust with cayenne pepper, and serve as hot as possible.

EGG AND TONGUE CROÛTONS.*Croûtons aux Œufs à l'Écarlate.*

Cut some rings from a French roll, dip each in a little milk and flour, fry in clarified butter. Spread one side of each with a paste of pounded tongue, butter, and a little meat glaze. Poach some eggs, and lay one on each of the prepared croûtons; dish up on a folded napkin, garnish with parsley, and serve either hot or cold.

EGGS À LA ROMAINE.

Break six eggs, separating the yolks from the whites. Butter six small bouche or patty-pans, and put one yolk and a teaspoonful of cream in each; season with pepper, salt, and a little cayenne. Beat the whites into a stiff froth, season, and dress a proportionate quantity on the yolks; shape neatly with a knife or spoon, bake in a moderate oven for about fifteen minutes. Dust with salt and grated cheese, and serve very hot.

STUFFED EGGS À L'ITALIENNE.

Cut six hard-boiled eggs in halves lengthways. Scoop out the yolks carefully, and pound them

with six boned Gorgona anchovies. Add one tablespoonful of cream, a pat of fresh butter, and an ounce of grated Parmesan cheese. Work to a smooth paste, season with salt and pepper, and heat up in a stewpan with a tablespoonful of béchamel sauce. Fill the whites of eggs with this. Dish up, and reheat in the oven. Pour a little hot *anchovy sauce* round the dish, and serve.

STUFFED EGGS WITH PARSLEY.

Œufs farcis au Persil.

Cut six hard-boiled eggs in halves. Take out the yolks, pound them in a mortar with an ounce of butter, a tablespoonful of chopped parsley, a dessertspoonful of cornflour, a few drops of essence of anchovy, and a tablespoonful of cream. Stir this over a fire in a small stewpan until it boils. Season with pepper and salt, and fill the eggs with this. Dish them up, and serve with a rich parsley or maître d'hôtel sauce.

EGGS À LA SUISSE.

Break six eggs into a basin. Mix well with an ounce of grated Gruyère cheese and half an ounce of melted butter, a few sprigs of chives, parsley, and tarragon, finely chopped. Season with pepper and salt, drop the mixture in spoonfuls in hot fat, fry a light brown, dish up, and serve hot.

FRIED EGGS A LA BONNE-FEMME.

Cut four hard-boiled eggs into slices. Season the slices with pepper and salt, and dip them one by one in beaten egg, mixed with chopped herbs,

and cover with breadcrumbs; fry in clarified butter, drain on a cloth. Dish up, garnish with fried parsley, and serve.

BAKED EGGS, GRATIN STYLE.

Œufs gratinés.

Cut four or six hard-boiled eggs into slices, and dress them in the form of a border closely on a buttered dish. Prepare the following mixture: A large spoonful of white sauce, a small piece of butter, two tablespoonfuls of grated Parmesan cheese, and two yolks of raw eggs. Season with salt, pepper, and nutmeg; stir all quickly over the fire till it begins to thicken, then add two finely shredded eggs, and fill in the centre of the dish; cover the egg border with the remainder of the sauce, and sprinkle over with fried breadcrumbs and grated Parmesan cheese. Place it in a very hot oven for a few minutes to brown, and serve.

SCOTCH EGGS.

Œufs à l'Écossaise.

Remove the shells from six hard-boiled eggs, cut out the centres lengthways with a culinary cutter, and fill the cavities with a mixture of half a pound of force-meat or sausage-meat, a tablespoonful of cream, the yolk of a raw egg, well mixed and seasoned. Egg and crumb the eggs and fry them in hot fat or clarified butter. Cut the eggs quickly in halves, dish them up in a border so that each half overlaps the other. Put some fried parsley in the centre, and pour tomato sauce round the base of the dish.

SCRAMBLED, BUTTERED EGGS.

Œufs brouillés au Beurre.

Break four eggs into a stewpan, beat up and mix with an ounce of butter and a tablespoonful of cream or milk; season with pepper and salt. Stir over a quick fire until it thickens. Dress on a piece of buttered toast, and serve.

NOTE.—Eggs prepared thus can be varied by adding minced truffles, ham, tongue, tomatoes, asparagus points, etc.

SCRAMBLED EGGS À L'ITALIENNE.

Cook some rice in rich stock and finish like risotto. Add some fried chicken or duck liver and dress in the form of a border on a dish. Prepare scrambled eggs as directed in the foregoing recipe and put them in the centre of the dish; pour a little tomato or Madeira sauce round the base of the dish, and serve.

SCRAMBLED EGGS WITH ASPARAGUS TIPS.

Œufs brouillés aux Asperges.

Mix a handful of cooked asparagus points or tips with four beaten eggs. Cook and serve in the same way as scrambled eggs. Put a little velouté or suprême sauce at each end of the dish, and serve.

SCRAMBLED EGGS WITH SHREDDED HAM.

Cut two or three ounces of cooked ham into fine shreds, fry lightly in butter, pour in six well beaten

and seasoned eggs, stir till it begins to set and dish up on buttered toast.

SCRAMBLED EGGS WITH HERBS.

Œufs brouillés aux fines Herbes.

Proceed in the same way as for scrambled eggs, but add and mix some finely chopped parsley, chives and chervil with the egg mixture, cook as directed, and serve on buttered toast.

FRIED EGGS, LYONESE STYLE.

Œufs frits à la Lyonnaise.

Slice finely two small onions, season with salt, pepper and cayenne, fry them in butter to a golden colour. Drain off the butter, put them on a hot dish, and squeeze a little lemon juice over them. Have ready six fried eggs, trim them neatly, dress them on the onions; garnish with crisped parsley, and serve very hot.

SAVOURY EGGS, MAÎTRE D'HÔTEL.

Œufs à la Maître d'Hôtel.

Cut four hard-boiled eggs crossways in halves. Scoop out the yolks, chop them together with an ounce of cooked ham, some parsley, and a few tarragon leaves; season with pepper and salt, and moisten with a little fresh cream. Cut the ends off the halves of whites to make them stand, fill them with the mixture, dress them in pyramidal form on a round dish, place them in a hot oven for a few minutes, pour over some maître d'hôtel sauce, and serve.

EGGS À LA ROSSINI.

Break six eggs into a shallow buttered gratin dish, season and place them in the oven till nearly set. Arrange a border of sautéed chicken livers, cut in dice, round the eggs. Sauce over with a rich truffle sauce (*sauce périgueux*) and return to the oven for another five minutes.

STIRRED EGGS WITH TOMATOES.

Fry two finely-chopped shallots in an ounce of butter, add a ripe tomato, peeled and cut up very small; reduce a little and add three or four eggs well beaten and seasoned with salt and pepper. Stir till the mixture begins to set, and dress on rounds of buttered toast.

EGG CROÛTES À L'IMPÉRATRICE.

Cut two hard-boiled eggs into slices, stamp out some rounds of toasted bread a little larger than the egg slices, butter them, and season with salt and *Krona* pepper. Put the egg slices on the toast and a teaspoonful of seasoned caviare in the centre of each, finish by placing a picked prawn on the caviare. Dish up, garnish with parsley, and serve.

Farinaceous AND Cheese Savouries.

CHEESE MERINGUES.

Meringues au Fromage.

Whisk the whites of three eggs to a stiff froth, stir in gently three tablespoonfuls of Parmesan cheese, a pinch of salt, and a little cayenne pepper. Have ready some hot fat, drop in the mixture by means of a dessertspoon, and fry a light brown colour. Drain carefully and serve quickly, as they will not bear to stand long, and should only be prepared at the last moment.

CHEESE SOUFFLÉS, No. 1.

Soufflés au Fromage.

Mix two tablespoonfuls of patent cornflour with a little cold milk and stir into half a pint of boiling milk, work well and add an ounce of butter, three tablespoonfuls of grated Parmesan cheese, the yolks of four eggs well beaten, and season with salt and pepper. Whisk the whites of two eggs to a stiff froth, and mix gently with the above. Three parts fill some small buttered soufflé cases

or cups, and bake in a quick oven for about fifteen minutes ; serve hot.

CHEESE SOUFFLÉS, No. 2.

Soufflés au Fromage.

Dissolve one and a half ounce of butter in a stewpan, add an ounce of sifted flour, stir well, and cook without browning, add half a pint of milk, and stir vigorously over the fire until a smooth paste is obtained. Season with salt, white pepper, and cayenne. Now add two ounces of grated Parmesan cheese, work well over the fire for a few minutes, stir in four yolks of eggs, and let cool. Whisk the whites of two eggs to a stiff froth, mix in lightly, and fill into soufflé cases ; stand them on a baking tin, and bake for about fifteen minutes in a quick oven.

CHEESE AIGRETTES, OR CHEESE BALLS.

Boil up not quite half a pint of water in a stewpan, add a pinch of salt and an ounce of butter. Stir in whilst boiling four ounces of sifted flour, work this vigorously over the fire till the sides and bottom of the pan are left quite clean. Allow the mixture to cool, and stir in one by one the yolks of three eggs, and two or three ounces of grated Parmesan cheese. Season with a pinch of cayenne. Drop the mixture from a dessertspoon into fairly hot fat and fry gently to a golden colour. Drain, sprinkle with grated Parmesan cheese, and serve.

CHEESE STRAWS.

Pailles au Parmesan.

Prepare a paste with half a pound of flour, four ounces of grated cheese, and six ounces of fresh

butter. Proceed making the paste the same way as puff paste is prepared. Roll out the paste into an oblong shape, cut it into strips, and twist both ends similar to screws. Place them on a baking sheet, dust with fine salt and cayenne, and bake them in a quick oven.

NOTE.—Puff paste trimmings, rolled out several times, sprinkled well with grated cheese, and seasoned with cayenne, answer well to make cheese straws with.

CHEESE TURNOVERS.

Rissoles de Fromage.

Beat up an egg, mix it with four ounces of grated cheese, and season. Roll out some puff paste and stamp out some rounds. On each round put a spoonful of the mixture, turn over, pinch down the edges (these should be previously wetted), egg the tops, sprinkle with grated cheese, and bake.

CHEESE SCALLOPS.

Coquilles de Fromage.

Soak in milk a quarter of a pound of white breadcrumbs, beat up two eggs and mix with the crumbs, add half an ounce of butter and four ounces of grated cheese; mix all well together, season with salt and pepper, fill up some buttered scallop shells, sprinkle over with breadcrumbs, grated cheese and oiled butter. Bake them a light brown colour, and serve.

CHEESE CAKES.

Petits Gâteaux au Fromage.

Take equal quantities of flour, grated cheese

and butter ; season with salt, pepper and cayenne. Beat up three eggs to six ounces of flour, mix all up well, fill in small lined patty or tartlet tins. Bake in a quick oven, and serve hot.

CHEESE FRITTERS.

Beignets au Fromage.

Put half a pint of water in a stewpan to boil, add half an ounce of fresh butter ; season with salt, pepper and cayenne. As soon as it boils, stir in sufficient sifted flour to form a stiff paste, and work quickly over the fire. Take it off the fire, and work in six ounces of grated cheese, also four yolks of eggs, and let cool. Beat the whites of four eggs to a froth, and add gradually to the mixture. Fry by dropping spoonfuls of it into hot fat. Drain, dish up, sprinkle with grated cheese, and serve quickly.

CHEESE FRITTERS, ANOTHER WAY.

Beignets Soufflés au Fromage.

Put a gill of milk into a stewpan with one ounce of butter ; when boiling, stir in quickly two to three tablespoonfuls of flour, and work over the fire until the sides and bottom of the stewpan are perfectly clean ; then remove it from the fire, and add gradually four ounces of grated Gruyère, and two ounces of grated Parmesan cheese ; season with pepper, a little salt, and cayenne. Shape into small even-sized balls, drop them into hot fat, and fry to a golden colour, drain on a cloth, dish up in a pile on a dish, sprinkle with grated cheese, and serve.

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CHEESE HOMINY SOUFFLÉS.

Stir an ounce and a half of hominy into half a pint of boiling milk, work it over the fire with a wooden spoon until the preparation becomes stiff, then add half an ounce of butter, one ounce of grated cheese, and two yolks of eggs; season with salt, white pepper and cayenne. Whisk the whites of two eggs to a stiff froth, and add to the mixture. Butter some china ramekin cases, or soufflé cases, fill in the mixture, and bake in a moderately heated oven for twenty minutes.

RICE CROQUETS.

Prepare and cook the rice as directed for rice au gratin, bind with three yolks of eggs, spread the mixture on a dish to cool. Make up into cutlet or cork shapes. Egg and crumb them and fry in hot fat. Chopped ham or tongue added to the mixture will improve the flavour considerably.

RICE AU GRATIN.

Wash, blanch, and boil in veal stock six ounces of rice. Drain and moisten the rice with béchamel sauce, add a handful of grated cheese, season with a tiny pinch of cayenne and *Krona* pepper. Dress on a buttered gratin dish, sprinkle with bread-crumbs, grated cheese and oiled butter, and bake in a sharp oven to brown the top. Serve in the same dish.

RICE CROUSTADES.

Prepare and cook some rice as directed in the foregoing recipe, mix with it an ounce of chopped

cooked ham and fill up into paste-lined croustade moulds, bake in a moderate oven for about twenty minutes, and serve hot.

SAVOURY SEMOLINA.

Stir two ounces of *Florador* or best semolina into half a pint of boiling milk, stir over the fire until well cooked, then remove from the fire. Add one ounce of butter, two ounces of grated cheese, pepper, salt and cayenne to taste, also a teaspoonful of made mustard. Mix well, and pile on to a shallow buttered dish; sprinkle over with breadcrumbs, grated cheese, a few bits of butter, and brown in the oven.

NOUILLES A LA SUISSE.

Prepare and roll out some nouilles paste, fold the rolled out pieces longways, and cut crossways into narrow strips. Loosen the strips and boil for a few minutes in salted water, drain, cool, and place in a stewpan with one ounce of butter, one ounce of grated Gruyère cheese, and two tablespoonfuls of *béchamel sauce*. Season with pepper and grated nutmeg, stir over the fire until thoroughly hot; dish up, sprinkle the top with fried breadcrumbs, brown in the oven, and serve.

WELSH RARE-BIT.

Cut into slices four to six ounces of Cheshire or Gloucester cheese, put it into a stewpan with half an ounce of butter, moisten with a tablespoonful of ale, season with a teaspoonful of made mustard and a pinch of cayenne pepper, and stir over the

fire until the cheese is melted. Pour it over hot buttered toast, and serve quickly.

WELSH RARE-BIT WITH EGG.

Mince finely half a pound of Cheshire cheese, mix it with an ounce of butter, two tablespoonfuls of fresh breadcrumbs, a teaspoonful of prepared mustard, and a well-beaten egg. Beat it well for a few minutes; season with salt and pepper to taste, and spread on buttered toast. Put it in a hot oven just long enough to set, dish up, and serve.

SCOTCH RARE-BIT.

Shred four ounces of cheese, put it in a small stewpan with half an ounce of butter, half a teaspoonful of prepared mustard, and pepper and salt to taste. Place in the oven or in a stewpan with boiling water just long enough to dissolve the cheese. Pour on a cheese dish with a hot water reservoir, or on buttered toast, and serve. If served on a cheese dish some fingers of toasted bread should be served with this dish.

WELSH RARE-BIT, AMERICAN STYLE.

Chop coarsely six to eight ounces American cheese, free from rind; put it in a saucepan with a wineglassful of old port or brown sherry, a teaspoonful of mixed Colman's mustard, a teaspoonful of Worcester sauce, a little cayenne pepper, and half an ounce of fresh butter. Stir over a good fire until the cheese is melted; then add a well-beaten egg. Continue to stir until the egg begins to set. Pour this over some hot buttered toast already dished up, and serve immediately.

WELSH RARE-BIT, ENGLISH STYLE.

Cut up rather small half a pound of Cheddar cheese, mix it with an ounce of fresh butter, a tablespoonful of fine breadcrumbs, a teaspoonful of mixed mustard, and season with salt and pepper ; work it together into a smooth mixture. Spread it on slices of toasted and buttered bread, place it on a dish in the oven until well melted, and serve quickly.

COLD CHEESE CREAMS.

Crèmes de Fromage.

Whip half a pint of double cream and stir in an ounce of grated Gruyère and an ounce of grated Parmesan cheese ; to this add about a gill of half-set aspic jelly, season with cayenne and a pinch of *Krona* pepper. Fill up some paper or china soufflé cases with this ; when set, sprinkle the surface with *Panurette*. Serve cold.

CHEESE CUSTARD.

Beat up three eggs and stir in an ounce of grated cheese, season with cayenne, and add half a gill of cream. Pour this into buttered soufflé cups and bake slowly. Dish up, and send to table hot.

CHEESE CONES.

Prepare a short crust paste with plenty of grated cheese mixed with the flour, etc. ; roll out and cut into oblongs or squares. Bake them in a hot oven and let cool. Spread the top of each with a mixture of whipped cream, grated cheese, and *Krona* pepper seasoning. Decorate the top tastefully with this, and dish up.

PUFF CHEESE FINGERS.*Bâtons feuilletés au Gruyère.*

Half a pound puff paste, 2 oz. grated Gruyère cheese, 1 oz. butter, 2 yolks of eggs, a few drops of lemon juice, a pinch of cayenne.

Roll out the paste to an eighth of an inch in thickness, keep it a square shape and cut it in two. Put the cheese and butter in an enamelled saucepan, add about a teaspoonful of lemon juice, and stir over the fire till quite hot, then add rather more than half of the beaten yolks of eggs, a pinch of cayenne, and stir till the egg yolks begin to set; then remove from the fire and let cool. Spread the paste with this mixture, place together like a sandwich, trim the edges of the paste and cut into slices or fingers. Place them on a clean baking sheet about half an inch apart. Brush the top with egg yolk, sprinkle with grated cheese, and bake to a light brown colour. It will take from fifteen to twenty minutes.

HOT CHEESE CREAMS.*Coquilles à la Vacherin.*

One gill cream, 2 eggs, 1½ oz. grated Gruyère cheese, a little butter, cayenne pepper, brown breadcrumbs or *Panurette*.

Use plated or china cockle-shell dishes or small scallop shells for this dish. Eight to ten shells will be required. Separate the yolks from the whites of eggs, stir the yolks in a basin, add a tiny pinch of salt and a pinch of cayenne, beat the cream till stiff, and mix alternately with the grated cheese into the beaten yolks of eggs. Whisk the

whites of eggs to a stiff froth and fold in carefully into the above mixture. Butter the shells and three-parts fill them with the preparation. Sprinkle some breadcrumbs or *Panurette* on top of each, also a few drops of oiled butter, place them on a baking sheet and bake in a fairly sharp oven for about eighteen minutes. Serve quickly on small cheese plates, or hand round on a large dish.

ZIGARAS À LA RUSSE.

Mix a gill of well reduced béchamel sauce with a tablespoonful of double cream, allow it to get hot, and bind with the yolks of two eggs. Season with salt and a pinch of Nepaul pepper; when nearly cold add three ounces of grated Gruyère cheese. Divide the mixture into small heaps, give each the shape of a cigar, and roll each in a leaf of very thin *nouilles paste*. Wet the edges of the paste with egg-white. Press the ends tightly together, so that the cheese mixture may not escape in frying. Dip into beaten egg and roll in breadcrumbs, shape again, and fry in hot butter or lard to a golden colour. Dish up, garnish with parsley, and serve.

SCOTCH WOODCOCK.

Have ready three or four pieces of well buttered toast, spread them thickly on one side with anchovy paste, place them on the hot dish, cover, keep warm. Beat up the yolks of three eggs, stir in two large tablespoonfuls of cream, season with salt and pepper. Stir it in a saucepan over a quick fire until the sauce thickens, then pour it over the prepared toast, and serve hot.

CHEESE AND HAM TOAST.

Melt four ounces of chopped cheese in a saucepan over the fire, add two tablespoonfuls of hot milk; season with pepper and salt. Have ready some buttered toast cut into oblongs, and lay a thin slice of fried ham on each. Spread the cheese mixture over this thickly, and serve quickly.

TOASTED CHEESE.

Pain grillé au Fromage.

Cut four to six ounces of cheese into small pieces, put it in a saucepan with half an ounce of butter, a tablespoonful of ale, a pinch of salt and pepper, and a little mixed mustard. Place the pan over the fire, and stir till the cheese is melted and smooth. Have ready some hot buttered toast dished up ready for serving; pour the mixture over the toast, and serve quickly.

BROWN BREAD CHEESE SANDWICHES.

Sandwiches de Pain noir au Fromage.

Cut some slices of brown bread, butter them, cover with slices of Cheddar cheese, sprinkle with cayenne, and make them into sandwiches. The cheese should be about a quarter of an inch thick. Place them on a baking sheet in a quick oven until the cheese is melted, and serve as hot as possible.

MACARONI.

To cook macaroni properly proceed as follows. Take half a pound of macaroni, add two quarts of salted water. Let the macaroni boil for about thirty minutes, strain, and put back in the empty stewpan with a piece of fresh butter, and stir for

some minutes over the fire with a fork. Macaroni thus cooked form the basis for many savoury dishes. They can be served by adding tomato sauce, white sauce or brown sauce, grated cheese, chopped hard-boiled eggs, chopped truffles, etc.

MACARONI AND POACHED EGGS.

Macaroni aux Œufs pochés.

Break half a pound of Naples macaroni into short lengths, rinse in water, put them in a fire-proof dish or sauté-pan with two ounces of butter and enough milk to cover. Stir up from time to time, as they will swell whilst cooking. When nearly done, season with salt, pepper, and grated Parmesan cheese, dress the cooked macaroni on a dish, sauce over with rich brown sauce, and bake for ten minutes. Poach some eggs, trim and lay them carefully on the top of the macaroni, garnish with parsley, and serve.

BAKED MACARONI WITH CHEESE.

Macaroni au Fromage.

Boil half a pound of macaroni in the usual way. When drained, add a pint of milk, two ounces of fresh butter, and four ounces of grated Parmesan or Cheshire cheese. Mix all in a stewpan over the fire and season with pepper and salt. Dress the mixture on a buttered gratin dish, sprinkle over with breadcrumbs and grated cheese, and put it in a hot oven to brown.

MACARONI AU GRATIN.

Put some macaroni in a brown earthenware pot (fireproof), cover it with some beef broth, place it in the oven for about two hours, stir from time to

time, and add some stock, if required. When done, add a little hot milk, some grated Parmesan or Gruyère cheese, and season with salt and pepper. Dish up on a buttered dish, sprinkle with breadcrumbs and grated cheese and butter. Brown in the oven or with a salamander, and serve.

SPARGHETTI WITH TOMATO SAUCE.

Spaghetti à la Tomato.

Spaghetti are a kind of macaroni, only much smaller. To cook them, have ready some boiling water slightly salted, steep in the spaghetti until soft. Strain and cool them in water, taking care not to break them. Put them in a stewpan with stock or water and cook for about twenty minutes; then strain and drain. Moisten with a rich and well seasoned tomato sauce, put the pan in a hot oven for a few minutes, dish up, and serve.

MACARONI À L'ITALIENNE.

Cut four to six ounces of lean ham into small pieces. Slice a small onion, and fry a golden colour in an ounce of butter; add the meat, and toss over the fire until browned. Then add a sliced carrot, a few sprigs of parsley, a bay leaf, a little thyme, and a clove. Moisten with a glass of white wine, a little stock, and about a pint of tomato sauce. Allow to simmer for an hour, strain, and remove the fat. Have ready half a pound of boiled macaroni, well drained; put these into the sauce with half an ounce of butter and one and a half ounce of grated Parmesan cheese; season with pepper, salt, and aromatic spice. Stir over the fire for a few minutes, dish up, and serve. If too dry, add a little more sauce.

Salads and Salad Sauces.

NOTHING can be more attractive and palatable than a well-prepared salad, and nothing can be more disagreeable than a badly prepared one. It is a well-known fact that salad should be seasoned with some kind of mixture which mostly consists of oil and vinegar, salt and pepper. Lettuces generally form the foundation of plain salads, but there are numerous other edible plants which are used for salads. On the Continent almost every known vegetable is made into a salad, as well as various kinds of cold meats, fish, game, etc.

Although in England people are fond of mixed pickle, which is a salad in its infancy, they do not, as a rule, appreciate salads the same as foreigners do, as they cannot bring themselves to consuming "green meat" that is saturated with oil, which is really the first point of importance with salads. Sweet oils or other fatty substances used in the preparation of salads are not only good and wholesome in themselves, but they also preserve the flavour of salads in a remarkable degree. Good salad oil is considered the most digestible form in which oleaginous substances can be introduced to the stomach, for it has a medical value in its combination with raw plants. It is the *lucca* oil which

has the way of acting upon salads to bring out and preserve the delicate flavour of the materials employed.

Among the vegetables and herbs most suitable for salads, the following may be mentioned :

Lettuces of all kinds, endives, batavias, water-cress, small cress, tomatoes, dandelion leaves, asparagus, cooked cauliflower, cucumber, cooked beetroot, French beans, broad beans, potatoes, radishes, celery, artichokes, parsley, basil, chives, hop sprigs, tarragon, chervil, mint, garlic, onions, shallots, sorrel and nettle-tops.

It is essential to have the salad vegetables as fresh as possible. They should merely be rinsed in fresh water, and drained immediately after. If, however, the vegetables be withered, they will become crisp and refreshed by being steeped in water for an hour or two. When trimmed, washed, and picked, let them remain in a cullender or wire basket for a time. Lastly, swing them in a salad basket or dry napkin. The salad leaves should never be cut, but be divided into convenient pieces with the fingers.

It is in the seasoning and dressing where the art of salad-making is exhibited. There is an old and wise saying I remember which runs thus : "Be a sage with the salt, a miser with the vinegar, a spendthrift with the oil, and a maniac with the mixing."

On no account begin mixing a salad until just before it is required. A wooden or horn spoon and fork are best adaptable for mixing salads.

The salad-dressing is best left at the bottom of the salad bowls, and should not be mixed until a salad is to be eaten. It is well to remember that in composing a salad every plant or herb used for

its preparation should come in to act its part, like notes of music.

FRENCH SPRING SALAD.

Salade du Prêtre.

This salad is composed of young lettuce, the tender blades of young maize, red wheats, or Indian corn, and dandelion leaves.

Break the lettuce leaves into small pieces and spread the blades of maize, etc., add a few finely minced onions and the dandelions. Put all in a salad bowl, and mix with two tablespoonfuls of salad oil, one of vinegar; season with pepper, salt, prepared mustard, a little chopped mint and tarragon, and mix well together.

ENDIVE SALAD.

Salade de Chicorée.

Carefully clean an endive, rinse in water, and drain the leaves; arrange them in the salad bowl with some garden cress, pickled slices of beet-root, and slices of hard-boiled egg. Season with salad dressing, and serve.

LETTUCE SALAD.

Salade de Laitues.

Rinse some cabbage or coss lettuces; drain and dry thoroughly; break the leaves into convenient pieces. Prepare a dressing with finely chopped garden cress, tarragon, chervil, three yolks of hard-boiled eggs rubbed through a fine sieve, two tablespoonfuls of salad oil, one of tarragon

vinegar, and a little French mustard. Work all until smooth, and lastly add the lettuce, and serve.

LETTUCE SALAD, PLAIN.

Wash, clean and break the lettuces as described in the foregoing recipe; season over with oil, vinegar, chopped parsley, pepper, and salt, but all in proportion to the quantity of salad required.

FRENCH LETTUCE SALAD.

Salade à la Romaine.

Split some French coss lettuces down the stalk; divide each leaf into three or four pieces; rinse in cold water; shake well in a wire salad basket. Place the lettuces in a salad bowl; season with pepper and salt; sprinkle over some coarsely chopped chives, tarragon, chervil, and parsley; mix with two to three parts of salad oil to one part of French wine vinegar. The dressing should always be mixed in a separate basin or in a large ladle; a little French mustard may be mixed with it, if liked. The mixing should be done with a wooden fork or spoon.

Cabbage lettuces, endives, dandelion, and other salad plants, are prepared in a similar way. Pickled beetroot are usually mixed with small salads, such as corn salad, chicory, escaroles, watercress, etc.

ENGLISH SALAD, No. 1.

Salade à l'Anglaise.

Divide some coss lettuces down the stalk, wash and drain them, break off the leaves, and divide

each into small pieces. Pick, wash, and drain a few leaves of mint, some watercress and a little mustard and cress. Put these in a salad bowl, season with pepper, salt, and a pinch of moist sugar; dress with one part of salad oil and two of vinegar, garnish with slices of pickled beetroot, slices of hard-boiled egg, and cress.

ENGLISH SALAD, No. 2.

Wash two cabbage lettuces and one endive, rinse, drain, and dry; break the leaves into small pieces, put them in a salad bowl; add shredded celery and slices of cooked beetroot on the top. Season with pepper and salt, and mix with salad dressing, which should have a little double cream mixed with the ingredients used for salad dressing.

MIXED GREEN SALAD.

Clean, wash and drain equal proportions of cabbage and endives, watercress, small cress, shredded celery and spring radishes. When properly drained put all into a salad bowl, garnish the top with slices of cooked beetroot and slices of hard-boiled egg. Season and dress with two table-spoonfuls of salad oil, one of tarragon vinegar, and the juice of half a lemon, a few chopped green onions, or chives, with tarragon, chervil, pepper and salt; mix thoroughly, and serve.

APPLE AND CUCUMBER SALAD.

Salade de Pommes et de Concombres.

Peel equal quantities of cucumber and sour cooking apples (cored); cut them into thin slices;

season with salt, pepper and lemon juice. Place all into a salad dish, pour over sufficient slightly whipped cream to cover, sprinkle over a pinch of *Krona* or paprika pepper, and serve.

SWISS SALAD.

Salade à la Suisse.

Arrange in circular rows into a salad bowl, slices of ripe tomatoes, cooked French beans, green peas, and fill the centre with slices of cooked pickled beetroot and season with mayonnaise sauce or vinaigrette.

CELERY SALAD.

Salade de Céleri.

Clean three or four heads of white crisp celery, also a coss lettuce; rinse and strain, shred the celery, along with the white parts of the lettuce leaves; put into a salad bowl, season with pepper and salt, dress with mayonnaise sauce, garnish with a few sprigs of watercress, and serve.

SUPPER SALAD.

Clean two coss lettuces, cut them down the stalk, break off the leaves; rinse, drain, and cut them into very fine strips. Mince a hard-boiled egg and mix with the salad. Prepare a dressing with two yolks of hard-boiled eggs rubbed through a wire sieve, mix with two tablespoonfuls of cold white sauce, one tablespoonful of vinegar, a small quantity of finely chopped capers and gherkins, pepper and salt. Pour the sauce over the salad, sprinkle with chopped parsley, and serve.

GERMAN SALAD.*Salade à l'Allemande.*

This salad is composed of sliced cold potatoes, brussels-sprouts, cauliflower, or any other kind of cold vegetable. The vegetable is cut into convenient small pieces. Season with two parts of oil, one of vinegar, chopped parsley, pepper and salt. Garnish with slices of sour apples and cooked and pickled beetroot.

TOMATO SALAD, No. 1.*Tomates en Salade.*

Cut some ripe tomatoes into slices, lay them in a salad bowl with a few thinly cut rings of a large Spanish onion, sprinkle with chopped parsley, season with pepper and salt and a pinch of castor sugar. Dress with tarragon or malt vinegar and oil, serve with salad dressing, for those who prefer richer seasoning. The onion rings may be left out if not cared for.

TOMATO SALAD, No. 2.

Slice six tomatoes with a small proportion of cold potatoes; arrange both neatly in the salad bowl. Place the yolks of two raw eggs into a small basin, add pepper and salt to taste; stir in drop by drop two tablespoonfuls of salad oil. When thick, add the same quantity of vinegar and a few drops of chilli vinegar; pour this over the salad. Garnish with a few sprigs of parsley and shredded celery.

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TOMATO SALAD WITH OLIVES.

Scald and peel six to eight tomatoes. Slice them and mix with a few thinly-cut slices of cucumber; arrange these in a salad bowl. Garnish with stuffed olives and slices of hard-boiled egg, sauce over with mayonnaise, sprinkle with lemon juice, and serve.

ICED TOMATOES WITH MAYONNAISE.

Tomates frappées en Mayonnaise.

Steep six to eight tomatoes in hot water and remove the skin, drain them well. Scoop out the centre portions and place them in a tin surrounded with crushed and salted ice. Let them stand for two hours, they will then be partially frozen. Place each on a lettuce leaf on a dish, and fill the cavities of the tomatoes with a well-seasoned stiff mayonnaise. Garnish with parsley and serve.

GREEN PEA SALAD.

Salade aux petits Pois.

Drain a pint of cooked green peas. Wash and drain a nice lettuce, pull the leaves apart and arrange them in a salad bowl, season and place upon this a layer of cold lamb or chicken cut into small pieces. Next put a layer of peas and another layer of lettuce. Cover with the remainder of peas. Prepare a *vinaigrette* mixed with a little chopped green mint, pour this over the salad, and serve.

SUMMER SALAD.

Salade d'Été.

Cut a pound of cold beef into thin slices, put it

into a salad bowl with half the quantity of lettuce leaves. Season with five tablespoonfuls of salad oil, two of vinegar, a teaspoonful of salt, half of pepper, and a little chopped parsley. Mix all well together with a wooden fork and spoon, and serve.

NOTE.—Instead of the lettuce, endive, celery, or cucumber may be used, in order to make a change. To vary the seasoning a little chopped tarragon and chervil, chopped gherkins, chopped shallots or scraped garlic can be added with the dressing. In place of beef, cold veal or mutton may be used.

BEETROOT SALAD.

Salade de Betteraves.

Cut some boiled or baked beetroot into thin slices, chop a small, mild, cooked Spanish onion, mix with the root, and dish up. Season with pepper and salt, dress with oil and vinegar to taste, and serve.

BREAKFAST OR LUNCH SALAD.

Salade du Déjeuner.

Scald and skin six to eight ripe tomatoes and cut them into sections, the same as an orange. Slice a peeled cucumber, break up a few cleaned lettuce leaves into small pieces; put all into a salad bowl, sprinkle some finely-cut spring onions over the salad, add some seasoning of oil and vinegar or salad dressing, mingle well together, and serve.

WINTER SALAD.

Salade d'Hiver.

Peel four small Spanish onions, stamp out the

centre with a long cutter, place a small piece of fresh butter in the cavity of each and braise them in the oven until quite tender. When cold, cut them into slices, and arrange these neatly in a salad bowl. Clean and bone a few sardines, cut them into small fillets, and lay upon the onions. Garnish the top with slices of hard-boiled egg. Prepare a dressing with mayonnaise sauce, chopped tarragon and chervil, chopped gherkins, pepper and salt to taste ; pour over the salad, and serve.

SALADE À LA BRISSE.

Cut some cooked French beans into two-inch long pieces, and arrange in a salad bowl with strips of artichoke bottoms and slices of tomatoes. Pour over a good salad dressing, and serve.

SALADE ST. GEORGE.

Cut a peeled cucumber and a cooked beetroot into fine shreds or strips, and mix with a cupful of boiled rice. Season with salad cream or mayonnaise and dress on artichoke bottoms (previously cooked and drained). Coat over with mayonnaise and decorate with truffles.

MACÉDOINE SALAD.

This salad consists of a variety of cooked vegetables, all cut into small pieces or dice shapes. The following make a good selection. Asparagus tips, green peas, French beans, carrots, turnips, cauliflower buds, etc. Prior to seasoning, the vegetables must be drained on a cloth to be free from moisture, then dress with either vinai-

grette or mayonnaise. Dish up and garnish suitably.

BRUSSELS-SPROUTS SALAD.

Season cooked cold brussels-sprouts with salt and pepper, dress with oil and vinegar and a few drops of Tabasco sauce. Line a salad bowl with lettuce leaves and dress the above upon it. Sprinkle with chopped parsley or chives, and serve.

OKRA SALAD.

Clean and boil a pound of okra pods; when tender, drain them and let cool. Cut them into thin slices and mix with a handful of grated horse-radish. Rub a salad bowl with a cut clove of garlic and put in a bed of lettuce leaves; upon this place the okra slices, season with salt and pepper, and pour over some oil and vinegar dressing, garnish tastefully, and serve.

SALSIFY SALAD.

Cut some cooked salsify into short strips, put them in a salad bowl and season with salt and Paprika pepper. Mix two parts of olive oil with one of vinegar or lemon juice and pour over the salsify. Garnish with shredded lettuce leaves, chopped parsley and slices of beetroot.

SORREL SALAD.

Pick and wash well the young leaves of sorrel, drain them and put in a salad bowl. Season with salt and pepper. Mix with fried bacon slices cut into fine strips and serve. Boiled pickled pork

can be used in place of bacon, and if liked a little vinaigrette sauce can be poured over the salad just before serving.

BEETROOT AND EGG SALAD.

Salade aux Œufs et Betteraves.

Cut some cooked beetroot into medium-sized slices. To this add a similar quantity of sliced hard-boiled eggs. Season with one part of oil, two of vinegar, pepper and salt; sprinkle with chopped parsley, and serve.

DUTCH BEETROOT SALAD.

Salade de Betteraves à la Hollandaise.

Cut the cooked beetroot used for this salad into slices; stamp these out with a fancy cutter, place them on a deep dish, and cover with vinegar. Boil some eggs hard; when cold, separate the whites from the yolks. Chop the whites coarsely, and stir into some aspic jelly, which must be whipped until it becomes a stiff but liquid froth. Put a little half-set clear aspic jelly into a mould, upon this put a layer of pickled beetroot, shredded lettuce and small cress, and pour a little whipped aspic between each layer. Proceed thus until the mould is full and allow it to set. When firm, turn out on a dish. Spread a layer of stiff mayonnaise sauce over top and side. Garnish with slices of beetroot, parsley, and hard-boiled yolks of eggs, and serve.

EGG SALAD.

Salade aux Œufs.

Slice three or four hard-boiled eggs and season

with pepper and salt. Put in a salad bowl or deep dish some crisp lettuce leaves, season and arrange the slices of eggs on this and pour over a dressing of oil and vinegar. Sprinkle over chopped parsley, and serve.

CUCUMBER AND TOMATO SALAD.

Salade de Concombres et Tomates.

Sprinkle the bottom of a salad dish with finely chopped shallots; peel a cucumber and cut it into transparent slices. Lay these into the dish with one-third of the quantity of sliced ripe tomatoes. Squeeze the juice of half a lemon over this and two tablespoonfuls of olive oil, season with pepper and salt, mix gently. Ornament the top with thin slices of lemon cut into quarters, slices of cucumber and tomato. Sprinkle with a little freshly chopped parsley.

CUCUMBER SALAD.

Salade de Concombres.

Peel and slice thinly a cucumber, season with pepper and salt, place it on a hair sieve to drain; arrange in a salad dish, season and dress with two parts of salad oil to one of vinegar. If liked, this salad can be dished up in small glass dishes. Sprinkle over with chopped parsley, and serve.

SWISS CHICKEN SALAD.

Salade de Poulet à la Suisse.

Prepare some finely shredded lettuces, celery and beetroot, season and mix with mayonnaise, fill up a border mould previously lined with

aspic jelly, and cover the mould with it. When firm, turn out on a dish. Have the white portions of a cold fowl cut into small shreds, and pile these in the centre of the dish; mask the centre with stiff mayonnaise enriched with a small quantity of whipped cream. Garnish the top of the border with thin rings cut from whites of eggs, and some rings stamped out of slices of beetroot. Chop a small truffle finely, sprinkle over the top, and serve.

CRAB SALAD.

Shred the meat of two nice crabs, and season with two or three tablespoonfuls of vinegar, salt and pepper, and two tablespoonfuls of olive oil. Mix with some chopped parsley. Serve on a bed of crisp lettuce leaves, and garnish the dish with slices of hard-boiled egg, capers and olives.

SHRIMP SALAD.

Salade d'Écrevisses.

Pick some shrimps or crayfish tails, mix these with two chopped red chillies, one large peeled and sliced cucumber, and season with pepper and salt. Dish up rather high on a deep dish, dress with oil and vinegar or mayonnaise. Garnish with slices of cucumber and olives.

OYSTER SALAD.

Salade aux Huîtres.

Twelve large sauce oysters, 1 gill mayonnaise dressing, 1 lettuce, $\frac{1}{2}$ head celery, pickled beetroot and gherkins.

Parboil the oysters in their own liquor (care must be taken not to let the oysters *boil*), drain them, remove the beards, and cut them in halves. Wash and trim the lettuce, shred it rather coarsely. Wash and pare the celery, and cut into fine shreds. Put a layer of lettuce in a salad bowl, upon this put a tablespoonful of mayonnaise, mix the oysters and celery with mayonnaise, dress this neatly upon the lettuce, etc., cover with lettuce and more mayonnaise. Garnish with fanciful cut slices of beetroot and gherkins, and serve.

COLD MEAT SALAD, FRENCH STYLE.

Salade de Viande à la Française.

Cut some cold roast or boiled meat into very thin slices, about two or three inches in length and one inch broad. Chop finely four anchovy fillets, one shallot, one small button onion, and a little parsley. Place these in a salad bowl, mix with two tablespoonfuls of oil, one of wine vinegar, a dessertspoonful of tarragon vinegar, a little French mustard, pepper and salt. Stir well and add the cold meat a few slices at a time, so as to get them thoroughly seasoned. Cover and let it stand for two hours, then dish up. Garnish with parsley and pickles, and serve.

POTATO SALAD, No. 1.

Salade de Pommes de Terre.

Cut up some cold potatoes into round or oblong slices, the thickness of a penny piece. Rub the salad bowl with a small cut onion, garlic or shallot; lay in the slices of potatoes in rows. Pour over a

seasoning of two parts of oil, and one of vinegar, pepper, salt, chopped parsley, half a teaspoonful of Colman's mustard, and a little cayenne. Garnish with pickled red cabbage, slices of pickled beetroot, and some sprigs of watercress.

POTATO SALAD, No. 2.

Wash and boil in their jackets some small red potatoes, peel and slice them and dress *whilst warm* with a seasoning of salt, pepper, a table-spoonful of meat stock, two of oil and two of vinegar. Finely minced onion may be mixed with the salad if liked. Mix carefully, dish up, sprinkle over some chopped parsley, and serve.

FRENCH POTATO SALAD.

Pommes de Terre en Salade à la Française.

Pick out some small round potatoes, boil or steam them in their jackets, peel and slice them whilst warm, place the slices in layers into a salad bowl; season each layer with a little pepper, salt, chopped chives, parsley and shallots. Beat up three parts of oil, one of vinegar, with a small quantity of French mustard. Add this to the salad, stir it gently with a wooden fork and spoon. Garnish the salad with sliced pickled gherkins, olives, and pickled beetroot, and serve.

GERMAN POTATO SALAD.

Salade de Pommes de Terre à l'Allemande.

The ingredients for a real German potato salad are small round red potatoes, boned sardines, pickled beetroot and celery, boned anchovies,

capers and stoned olives. Boil the potatoes in their jackets, peel and slice them whilst warm, and put in the salad bowl, the inside of which has previously been rubbed with a piece of garlic. Cut the sardines into small pieces, and cut the beetroot, pickles and celery into shreds; mix these ingredients carefully with the potatoes. Season and dress with oil and vinegar. Mix well, dish up, and sprinkle over with some chopped parsley. Garnish with fillets of anchovies, capers and olives, and serve.

POLISH SALAD.

Salade à la Polonaise.

Cut the meat of lobster into dice, and mix with an equal quantity of cold fish, shredded (salmon or turbot), season and moisten with a little lemon juice and sherry. Cut a large peeled apple* into slices, also two ripe tomatoes. Slice two limes, and a piece of peeled cucumber. Rub a salad bowl with a cut onion, and arrange all the above in neat layers into the bowl, cover with mayonnaise sauce, garnish the top with slices of cucumber, rings of onions, turned olives, capers, and lobster coral; sprinkle with cayenne pepper, and serve.

BOLOGNA SALAD.

Cut some Bologna sausage into thin slices, take off the skin, dish up in circular rows with alternate slices of hard-boiled egg. Prepare a salad of shredded lettuce, beetroot and celery, seasoned with tartare sauce; fill in the centre of the dish heaped up high, sprinkle with chopped parsley, and serve.

* When apples are used for salad, they should as soon as they are cut be thrown into cold water, to prevent them from getting brown; when required for mixing they should be wiped with a soft cloth.

SWEDISH SALAD.*Salade à la Suédoise.*

Toss together in a plain oil and vinegar dressing some Dutch pickled herrings (filleted), some flaked lax, cold boiled potatoes (sliced), sour apples cut into dice, and chopped gherkins, sprinkle it all with finely minced tarragon, chervil, and shallot. Garnish with stoned olives filled with anchovy butter, and pickled oysters.

FLEMISH SALAD.*Salade à la Flamande.*

Cut off the heads and tails of three Dutch herrings (soused), wipe off the skin, cut them slantwise from the bone, divide the fillets in two small strips. Put them into a salad bowl, and add three small sour cooking apples, peeled and cut into strips, six slices of cooked beetroot cut into squares, a little shredded celery, and a few cold brussels-sprouts. Season with oil, vinegar, pepper, salt, chopped chives or green onions, mix, dish up, and serve. Pickled prawns or shrimps may if liked be added to this salad.

HAM SALAD.*Salade de Jambon.*

Cut raw Westphalian or cooked York ham into very thin slices, spread each slice with a little Colman's mustard and roll them up into olive shapes. Prepare some cabbage lettuce as for salad, and place the leaves in the centre of a deep dish, upon this lay the ham olives. Garnish with spring

radishes, quarters of hard-boiled eggs, slices of pickled beetroot, sprigs of watercress or small cress. Serve with an ordinary salad dressing, which should be sent to the table separately in sauce boat.

HAZELNUT SALAD.

Salade d'Avelines.

Soak half a pound of shelled hazelnuts in slightly salted water for twelve hours. Stone half a pound of Malaga muscatels, wash one or two white celery stalks, and cut them into fine shreds. Drain the latter well and put this with the other ingredients in a bowl, season with paprika and salt. Mix thoroughly with sufficient mayonnaise and whipped cream to dress the salad. Set it on the ice for two or three hours. Dress on lettuce leaves in pyramidal form. Garnish with whipped cream and capers, and serve.

SALADE BOHEMIENNE.

This salad consists of cabbage-lettuce leaves cut into shreds, slices of beetroot, and hard-boiled eggs, finely-chopped onion and chopped gherkins. It is dressed with a mayonnaise sauce flavoured with mustard.

SALADE MIRETTE.

Consists of piccalilly, cucumber and celery, all cut into julienne strips (the shape of matches) and dressed with mayonnaise.

SALADE CHASSEUR.

For this use firm tomatoes, cold potatoes, beetroot, truffles, celery and cooked chicken fillets, all

cut into shreds or fine strips. Mix with tartare sauce, dish up, and cover the surface with chopped hard-boiled eggs.

SALADE À LA CHINOISE.

Two large cold potatoes, 2 truffles, 18 large oysters, 2 cabbage lettuces, 6 anchovy fillets, 1 glass of chablis, 1 teaspoonful of chopped parsley, 1 teaspoonful of chopped chives, salt, pepper, 1 gill mayonnaise.

Cut the potatoes into strips, shred the truffles finely. Blanch, drain, and beard the oysters, wash and trim the lettuces, and reserve a few crisp leaves for garnish. Put the potatoes, truffles, oysters (cut into halves) in a bowl, season with pepper and salt, and add the chopped herbs. Moisten with the wine and allow it to stand for one hour, mixing the whole from time to time. Pour off a little of the moisture. Add the lettuce leaves, and mix the whole with mayonnaise sauce. Dress in a salad bowl, garnish with a few nice lettuce leaves and the anchovy fillets.

ITALIAN SALAD.

Salade à l'Italienne.

Prepare a mixture of a variety of cooked vegetables, such as potatoes, beetroot, French beans, peas, celery, brussels-sprouts, buds of cauliflower, haricot beans, etc. Cut the potatoes and beetroot into slices, stamp these out with a small plain or fancy round cutter, cut the other vegetables into conveniently sized slices, with the exception of the peas and haricot beans, which are left whole. Prepare equal quantities of each kind, put them into a

basin, add some cooked ham, fillets of fowl or game, all cut into shreds, pickles and anchovies; season with salt, pepper, and tartare sauce; mix well together, yet lightly. Dish up in a salad bowl, garnish with a few turned olives, capers, and some slices of marinated tunny fish (*thon mariné*).

RUSSIAN SALAD.

Salade à la Russe.

This salad is generally used for garnishing aspic borders, also for cold meat and fish entrées. It is composed of a macédoine of cooked vegetables, cut into small dice, or scooped out into oblong or round shapes. The mixture consists of beetroot, carrots, gherkins, parsnips, a few capers, crayfish tails, lobster meat, or prawns; ham, tongue or any other kind of cooked cured meat is cut up in dice. All these ingredients are mixed in a basin and seasoned with very stiff tartare sauce. It is then dished up in a salad bowl, or set in aspic jelly. When dished up, garnish with small round balls of pressed Russian caviare and finely scraped horseradish.

TARTARE SALAD À LA SOYER.

Make a very thin flat border of fresh butter, about half an inch from the edge of the dish you intend to serve the salad on, cut some hard-boiled shelled eggs into quarters lengthwise; fix these upright close to each other, on to the border, arrange them so that the yolks and whites are set alternately; if the tips of the eggs are cut off they will stand firmer on the border. Put in the

centre a layer of freshly cleaned and drained green salad, lay some small pieces of lobster meat over this; season and dress with salt, pepper, nutmeg, chopped onions, parsley, a little oil and vinegar; garnish with slices of gherkins and stoned olives, and serve.

MILANESE SALAD.

Salade à la Milanaise.

Remove the meat from a cold roast or boiled fowl, cut it into small strips (*à la julienne*), shred a little lean ham, the same quantity of tongue, and mix with the chicken meat. Place this in the centre of a dish, arrange a border round the dish composed of finely shredded seasoned lettuces, endives, and celery. Stamp out some rounds of sliced beetroot and artichoke bottoms, garnish the border with these. Sauce the centre with mayonnaise dressing, decorate with rings of hard-boiled white of eggs, and serve.

BIRD'S NEST SALAD.

Procure a cream cheese and mix with it a dessert-spoonful of chopped parsley and a similar quantity of finely chopped almonds or walnuts. Season with salt and *Krona* pepper. Make this up into small balls the shape of tiny eggs. Split on three shredded wheat biscuits, stamp out six or eight rounds, to represent nests, put a dessert-spoonful of mayonnaise in each and place the cheese balls in them. Decorate the edge of each with creamed herb butter, dish up and serve.

SWEETBREAD SALAD.*Salade de Ris de Veau.*

Cut a small cooked sweetbread into dice, and mix with twice its quantity of shredded lettuce. Whip up some cream and mix with mayonnaise. Add a sufficiency of this to season the salad. Dish up, garnish with slices of lemon, gherkins, hard-boiled eggs and chopped parsley.

CALF'S BRAIN SALAD.

Wash, skin, blanch and cook a pair of brains, drain them and cut into dice. Make up into salad as directed in the foregoing recipe.

TRUFFLE SALAD.*Salade aux Truffes.*

This salad consists of finely shredded Périgord truffles and an equal quantity of white celery, cut into inch long shreds. Season lightly with *royal salad sauce*, and dish up in a heap in the centre of a dish. Garnish round the edge with chopped whites and yolks of hard-boiled eggs, and serve.

MUSHROOM SALAD.*Salade aux Champignons.*

Peel, trim, and wash a basket of cup mushrooms, drain and cut them into dice, and put them in a sauté-pan with a little oil and a slice or two of lemon rind. Let this all simmer for a little time, then set it aside to drain. When quite cold lay it in a salad-bowl with chopped parsley, chives (or

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shallot), pepper and salt; toss it all in a mixture of oil and vinegar as recommended for *Salade à la Française*, and serve.

GAME SALAD.

Salade de Gibier.

Remove the meat of any kind of cold roast game, cut it into neat pieces, put in a deep dish, season with pepper and salt. Pour over some Lucca oil, a little tarragon vinegar, and the juice of a lemon; lay a bay leaf and a few slices of lemon with the meat, and let it stand for a few hours, turning it from time to time, so as to incorporate the seasoning with the meat. Shred finely some clean and dry lettuce leaves, place some of these at the bottom of a salad bowl, then a layer of the meat, and finish up with a layer of meat. See that the last layer is neatly and smoothly arranged. Ornament the top with some slices of hard-boiled eggs. Pour some mayonnaise over the salad just before it is served. The dish may be garnished with slices or quarters of hard-boiled eggs, curled celery, and neatly cut dice of aspic jelly.

BELGIAN SALAD.

Salade à la Belge.

Prepare and clean six or eight heads of Belgian endive. Wash thoroughly, cut or break into convenient pieces and drain. Mix a can of preserved Spanish pimientos, previously drained with the endive, season with salt, pepper, oil and vinegar, etc., as used for ordinary salads. Blend well and serve.

AMERICAN SALAD.*Salade à l'Américaine.*

Take the white leaves of a solid, close-hearted cow-cabbage, cut them into fine shreds, mix with a few pickled chilli pods. Dish up, season with mayonnaise sauce, and serve.

CHRYSANTHEMUM SALAD.

Pick, wash and drain the flowers, place them in a basin and mix with a little vinaigrette or mayonnaise sauce; arrange in a heap in a glass dish, garnish with shredded truffles, celery and Indian pickles, and serve.

Chrysanthemum flowers are also very delicious if cooked in slightly salted water with a clove, and served hot with a chutney or curry sauce.

INDIAN SALAD.*Salade à l'Indienne.*

Pick the leaves and flowers of the giant nasturtium plant, steep them in cold water, and drain on a napkin or soft cloth. Cut the leaves into small pieces, add a small quantity of peeled and cored apple slices and some thinly sliced cucumber. Mix up and put in a salad bowl, garnish with slices of limes, small bunches of mustard and cress, and a few crimson capsicum pods and the nasturtium flowers. Serve with a mayonnaise sauce, to which some preserved tamarinds have been added, and a little finely chopped garlic or shallot.

In India this salad is also served with a kind of vinaigrette sauce prepared with two parts of

vinegar, one of oil, salt, black pepper, cayenne, and chopped parsley and moist sugar.

LOBSTER SALAD.

Salade de Homard.

Take the meat out of the lobster shell, cut it into small pieces, place it alternate with layers of small pieces of lettuce and endive in a salad dish. Season with pepper and salt, dress with mayonnaise sauce. Garnish with quarters of hard-boiled eggs, sliced beetroot, fillet of anchovies and parsley.

Almost any kind of cold fish can be prepared in this way.

GERMAN LOBSTER SALAD.

Pick the flesh out of the body and claws of one or more large boiled lobsters, cut it into strips, and lay them in a salad bowl. Mince up according to the quantity of salad required one to three shallots, parsley, tarragon, chervil, very fine, season with salt, pepper, very little oil and vinegar, and mix with the lobster meat. Pour over some mayonnaise sauce made with yolks of eggs, oil, salt, a little chilli vinegar, and a glass of Rhine wine. Garnish with coarsely chopped whites and yolks of eggs, lobster coral, a few boned and rolled anchovies, and capers. Small round caviare croûtons placed in a border round the dish are an improvement.

SALADE DU GOURMET.

Shred finely the white parts of some coss lettuce leaves and the white stalks of some celery. Season with salt, pepper, and cayenne; dress with a small quantity of *Royal salad sauce*; pile up lightly but

evenly in a deep dish. Garnish round the edge with a border of thin slices of Lyon sausage and tongue, so that one slice overlaps the other, sprinkle the top with coarsely chopped truffles and yolks of hard-boiled eggs (rubbed through a coarse wire sieve), sprigs of parsley, and serve.

SALADE À LA CARRANOVA.

Cut equal quantities of beetroot, white celery, artichoke bottoms and black truffles into thin strips (*à la julienne*) about an inch and a half long, place them in a bowl, and season with a little mayonnaise sauce to which a small quantity of French mustard has been added. Mix lightly, so as not to break the vegetable; dish up in the centre of a deep round dish; sprinkle over with chopped parsley and chopped hard-boiled yolks of eggs, and serve.

MAYONNAISE SAUCE.

Put three yolks of raw eggs in a basin, and add a little pepper and salt. Stir round quickly with a wooden spoon, adding drop by drop about half a pint of Lucca oil, and about three-quarters of a gill of vinegar. Stir until it has the appearance of a firm and smooth substance.

MAYONNAISE DRESSING.

Beat up the yolks of two raw eggs with a little salt. Use a wooden spoon, and stir until thoroughly smooth. Add a dessertspoonful of thickly mixed mustard; pour in by degrees, and at intervals, whilst stirring, three-quarters of a pint of salad oil, and about a gill of tarragon, French wine, or malt

vinegar. Stir until it has the appearance of a creamy substance. This dressing will keep for a long time if kept in a corked bottle. It will improve its keeping properties if a tablespoonful of boiling water is stirred in drop by drop just before bottling.

ROYAL SALAD SAUCE.

Sauce froide à la Royale.

Pound in a mortar six yolks of hard-boiled eggs, six Gorgona anchovies, washed, wiped, and boned, a small handful of capers, three tablespoonfuls of French mustard, together with two yolks of raw eggs; then add a few blanched tarragon and chervil leaves, work in by degrees three-quarters of a pint of salad oil, and a gill of vinegar. Work into a smooth substance, and pass through a fine hair sieve or tammy cloth. Salt, pepper, and cayenne may be added before or after it is passed.

This makes an excellent dressing for all kinds of salading; it is also used for broiled fish or meat dished, served *à la tartare*.

TARTARE SAUCE.

Prepare some mayonnaise sauce, adding therewith a small quantity of French mustard, or Colman's mustard, a few finely minced gherkins, a teaspoonful of anchovy essence, and a small quantity of chopped chives or spring onions, tarragon and chervil leaves.

SALADE À LA RÉFORME.

Shred finely some large black truffles, the whites of hard-boiled eggs, three times the quantity in

proportion to the truffles ; season with mayonnaise sauce. Mix up gently, and dish up. Serve as salad with cold or hot fish, cold poultry, or game.

VINAIGRETTE SAUCE.

This sauce is principally used for cold meat salads, but will serve equally well as an ordinary salad dressing for green salads.

A vinaigrette sauce is composed of two parts of salad oil, one of vinegar, pepper, and salt to taste, a few chopped capers, gherkins, shallots or chives, tarragon and chervil leaves, and parsley, all finely chopped.

Besides salads, vinaigrette is suitable for almost any kind of cold meat, fish and vegetables ; and especially for calf's head, calf's brain, salmon, trout, turbot, sliced hard-boiled eggs, asparagus, green artichokes, fonds of artichokes, etc. When so dressed they are termed *à la vinaigrette*, and are garnished with capers, gherkins, fillets of anchovies, beetroot, hard-boiled yolk and white of eggs, etc.

MY "OWN" SALAD DRESSING.

Rub the yolks of three hard-boiled eggs through a fine sieve ; mix gradually with a tablespoonful of fresh cream, and add three tablespoonfuls of Lucca oil, a teaspoonful of fine salt, one half of castor sugar, one half of prepared mustard and cayenne, or *Krona* pepper to taste. Mix these well together, and add gradually three tablespoonfuls of malt or wine vinegar ; stir until thoroughly smooth. Use for salads, or serve with cold fish or meat.

TARRAGON MAYONNAISE SAUCE.

Place three yolks of raw eggs in a basin, season with pepper and salt; stir with a wooden spoon, adding by degrees half a pint of salad oil, half a gill of tarragon vinegar, the juice of half a lemon, and a few drops of chilli vinegar.

Mayonnaise sauces can be flavoured with shallot vinegar, basil vinegar, tomato vinegar, according to the palate or taste.

SALAD MIXTURE.

The following ingredients prepared in the proportions stated make an excellent dressing for fish, meat or vegetable salads:

Three yolks of hard-boiled eggs, rubbed through a sieve; one dessertspoonful of Colman's mustard; one dessertspoonful of salt; three dessertspoonfuls of Worcester sauce or mushroom ketchup; six tablespoonfuls of salad oil; four dessertspoonfuls of vinegar; and one teaspoonful of white or black pepper. Stir well, and pour over the salads in proportion to the quantity of salad required.

PARISIAN SALAD DRESSING.

Remove the yolks from three hard-boiled eggs, break two raw eggs, separate the yolks from the whites and drop the whites into boiling water to harden, and put them with the other whites. Mash up in a bowl the three yolks of hard-boiled eggs; add the raw yolks to moisten, season with salt, white pepper, and cayenne; stir in drop by drop five tablespoonfuls of salad oil and two of tarragon or wine vinegar, also half a tablespoonful or more

of finely chopped onions, the same of chervil and chives. When worked quite smooth, add either two tablespoonfuls of rich cream, or else melted butter, then chop finely the whites of the eggs, add them to the salad, and use the dressing as required.

SALAD DRESSING WITHOUT OIL.

As some people have a strong objection to oil, the following dressing, which is free from it, may be found useful.

To a gill of cream add half a gill of light vinegar (French wine). Cream an ounce of butter with three egg yolks, add a teaspoonful of Colman's mustard (mixed), salt, pepper, and a teaspoonful of castor sugar, and stir in gradually the cream and vinegar. Use thus, or if liked it can be stirred over the fire till it thickens, like cream; the latter is a difficult process, as the cream is apt to curdle.

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Sour Fruit Salads.

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TOMATO AND PEAR SALAD.

Salade aux Tomates et Poires.

Cut some ripe tomatoes and thinly peeled pears into slices, in equal proportions, lay them in a deep dish, dust with salt and pepper, cover over with mayonnaise sauce, and serve.

LEMON AND APPLE SALAD.

Salade aux Citrons et Pommes.

Peel some thin rinded Messina lemons, and green sour cooking apples. Core the latter; slice equal quantities of lemons and apples into a dish. Season with moist sugar, pepper and salt, dress with oil and vinegar; mix well, and serve,

APPLE SALAD, PÉRIGORD STYLE.*Salade de Pommes à la Périgord.*

Procure some sour codling apples, cut them into thin slices, stamp out the cores, but do not peel them. Slice an equal quantity of cucumber, put these into a salad bowl, and add a few thin rings of Spanish onion, and a few black truffles sliced thinly. Mix all well, keeping a few of the best slices of each to garnish the top, with a few turned olives. Season with pepper and salt; dress with oil and vinegar, and serve.

PEAR AND PLUM SALAD.*Salade de Poires et Pruneaux.*

Skin some large ripe but sound Victoria plums, stone them, and cut into neat slices. Slice some pickled pears, and arrange the slices with the plums on a dish. Sprinkle with a little salt and pepper, cover over with mayonnaise sauce, decorate the top with chopped truffles, and serve.

MELON SALAD.*Salade de Melons.*

Slice the melon into a deep dish, add some slices of Spanish onions between, season with pepper and salt, cover over with a plate or small dish; let it stand for half an hour. Pick out the slices of onions, dress with two parts of salad oil, one of vinegar, and one of lemon juice; dust with a little cayenne pepper, and serve,

CHERRY SALAD.*Salade de Cerises.*

Remove the stalks of one pound of ripe but firm and large cooking cherries. Stone them. Put half a peeled almond or peeled hazelnut in the centre of each cherry. Arrange a bed of shredded and seasoned lettuce hearts in a salad bowl or large glass dish, sauce over with a layer of mayonnaise sauce mixed with enough tomato purée to give it a pink tint. Range the cherries prettily on top of this, sprinkle with lemon juice, and pour over a little tomato flavoured mayonnaise just before sending it to table.

ORANGE SALAD, No. 1.*Salade d'Oranges.*

Wipe and peel some juicy Valencia or other kind of acid-flavoured oranges ; cut them into slices, remove the seeds, or pips, arrange the slices on a deep dish. Dress with salad oil and lemon juice, season with a little cayenne, and serve with roast game or duck.

ORANGE SALAD, No. 2.

Take three sweet oranges (Valencia or St. Michael's) and two Seville oranges, peel them and cut into thin rings, remove the pips. Place these alternately on a dish, in circular rows, so that each slice overlaps the edge of the other. Squeeze two small lemons over the fruit, also a little white wine vinegar, season with pepper, salt and cayenne, and serve.

ORANGE SALAD, No. 3.

Peel some Valencia and blood oranges, taking care not to leave any of the white skin on; break the oranges into their divisions, which must be done carefully, so as not to break the skin. Put the pieces into a salad bowl, pour over two parts of oil, one of vinegar, and the juice of a lemon. Season with salt, pepper and cayenne; dust with castor sugar, cover over, and let it stand for an hour, then serve.

BANANA SALAD.

Peel six firm but ripe bananas and cut them into slices crossways. Season with salt and pepper, and arrange neatly in a glass or ordinary salad dish. Pour over enough mayonnaise sauce to well cover the fruit, sprinkle the top with red *Krona* pepper seasoning, and serve.

PICKLED LEMONS OR LIMES.

Choose small fruit, wipe them and boil in water till tender; insert two cloves in each and immerse in a strong vinegar, brine, or salted water for three or four days. These pickles form a favourite relish in Russia. Besides being nice with cold meat or fish, they can be used for garnishing cold dishes.

Oriental Dishes.

INDIAN KEDGEREE.

Kedgère de Poisson à l'Indienne.

Remove the bones and skin from half a pound of cold fish (salmon, turbot, cod, etc.) ; chop finely a small onion, and fry the latter a light brown in a stewpan with an ounce of butter. Stir in an ounce of fine dessicated cocoanut, add half a pint of milk and the pieces of fish, and a hard-boiled egg chopped coarsely ; season to taste. Cook whilst stirring for fifteen minutes, then add a dessertspoonful of curry paste, and two teaspoonfuls of boiled rice. Mix well together and cook for another few minutes ; dish up and serve with some freshly toasted bread or toasted water biscuits.

INDIAN BHAURTA.

Bhaurte à l'Indienne.

Boil in white stock two small onions, chop them finely, mix with about a pound of mashed potatoes, an ounce of butter, and season to taste. Butter a border or other mould, sprinkle with a mixture of fine breadcrumbs and curry powder. Fill the mould with the above, and bake in a moderate

oven for a quarter of an hour. Turn out on a hot dish, and serve with curry sauce.

MADRAS HARD EGGS.

Œufs durs à la Madras.

Slice thinly a large onion, put it in a stewpan with an ounce of butter, and fry until light brown. Take out the onion slices, add a dessertspoonful of curry powder, fry it in the butter in the stewpan. Stir in a teaspoonful of curds, a table-spoonful of flour. Cook for a few minutes and moisten with a pint of gravy. Let all boil for ten minutes; then add four hard-boiled eggs, cut into slices or quarters; also the onions. When thoroughly hot season to taste, dish up and serve.

CURRIED POTATOES AND APPLES.

Pommes de Terre et Pommes au Kari.

Slice six cold potatoes. Peel and slice half the quantity of sour apples. Egg the slices of potatoes, crumb them in a mixture of breadcrumbs, chopped parsley, and curry powder, and fry in hot fat. Dust the apples with flour; egg, crumb, and fry them likewise. Dish them up alternately in the form of a border; season with *Krona* pepper, pile up some fried parsley in the centre, and serve.

CURRIED APPLES.

Pommes au Kari.

Peel, core, and cut into rings four large sour apples; dust the rings well on both sides with curry powder.

Mince three shallots, fry them lightly in butter ; add the apple rings, and fry them gently until tender and of a nice brown colour. Have ready a good curry sauce ; dish up the apples neatly on a round dish, sauce over with the curry sauce, and serve with plain rice.

ORIENTAL SAVOURY OF BEETROOT.

Betterave à l'Orientale.

Choose a nice-sized pickled beetroot, cut it into round slices of even size ; dust with cayenne pepper ; put a layer of anchovy paste on each piece. Prepare a mixture with one teaspoonful capers, one gherkin, and two chives, all finely chopped, one dessertspoonful of chilli vinegar, one tablespoonful of anchovy paste ; mix all well together. Spread a little of the mixture on top of each round, put a round slice of hard-boiled egg over the mixture, and sprinkle with a little chopped parsley. Serve hot with toasted bread, or cold, with pickled and washed small cress.

ZUDREE RICE.

Wash, drain and boil half a pound of rice in a quart of veal or chicken broth until nearly tender, and pour off half the stock. Colour the rice with saffron, which is done by boiling a scruple of saffron in a teacupful of broth, add this to the rice. Set the stewpan containing the rice near the fire, and let it stew gently until the broth is entirely absorbed by the rice. Season with pepper, salt, and a pinch of curry powder. Dish up and serve.

MUTHA ZUDREE.

Prepare the rice as in the previous recipe, only add water instead of broth; colour it with saffron, and when done add an ounce of castor sugar. Dissolve four ounces of butter over the fire in a stewpan, add the rice, and allow it to stew gently on the fire until the rice has absorbed the liquor. Dish up, dust with a little curry powder, and serve.

SHEEP'S BREAD CROÛTES À L'INDIENNE.

Stamp out some oval shapes of toasted and buttered slices of bread, sprinkle over with grated cheese. Place a slice of cooked sheep's or lamb's bread on each toast. Season with French mustard, a dust of curry powder, and a pinch of red pepper. Sprinkle some grated cheese and fried breadcrumbs over the top, place in a hot oven for about ten minutes, sprinkle with some chopped truffles, dish up, and garnish with fried parsley and lobster coral.

MADRAS PRAWN CURRY.

Kari d'Écrevisses à la Madras.

Fry a finely minced onion in two ounces of butter in a stewpan, put in two dozen picked prawns, season with salt and pepper and curry powder, mix and keep hot. Put a handful of washed spinach in a stewpan, let it stew down with a little butter, but without the addition of water. When tender, pass it through a sieve into the stewpan containing the prawns. Let all simmer for a few minutes, then dish up, garnish with croûtons, and serve.

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HOSSYNU KUBAB.

Fasten upon small silver skewers alternately slices of apples and cooked meat (beef or mutton), cut into round slices ; between each apple and meat skewer a slice of onion. Sprinkle the kubabs with finely chopped shallots, cayenne pepper, and ground tumeric, and fry them in a stewpan with about four ounces of butter. Dish up, and serve with plain boiled rice.

HOFTAHS OF CHICKEN.

Hoftahs de Volaille.

Remove the meat of a boiled fowl, pound in a mortar with two small onions, previously boiled and minced, season with finely powdered marjoram, cayenne pepper, and salt. Shape into small balls. Egg and breadcrumb them, and fry in hot fat or clarified butter. Dish up on a folded napkin, garnish with fried parsley, and serve.

VEGETABLE CURRY.

Kari de Légumes.

Cut some washed white celery into inch long pieces. Sprinkle the celery, some small onions and cooked brocoli with curry powder, and fry in two ounces of butter. Place all in the stewpan, add a cupful of good gravy, and stew gently until tender. Have ready a small quantity of hot mashed potatoes, seasoned with curry sauce and salt. Dish up in the shape of a border, dress the stew in the centre, and serve.

FISH CURRY IN MILK.*Kari de Poisson au Lait.*

Cut two small onions and two shallots into slices, fry lightly in butter; add about ten ounces of cold fish, cut into small pieces or shreds, sprinkle with flour, and fry a light brown. Dredge with curry powder. Fry a little longer, and add a tablespoonful of flour. Moisten with four tablespoonfuls of cream, and a little stock or milk; season with salt and mixed spice, and stew for half an hour, then add two tablespoonfuls of lemon pickle, dish up, and serve.

WHITE CABBAGE CURRY.*Kari au Choux blanc.*

Shred the white parts of a firm cabbage, peel and slice a large sour apple; slice two small onions, and fry them in butter. Place the cabbage, apple and onions in a stewpan; season with cayenne, black pepper, salt, curry powder, and tumeric. Let all simmer gently, moisten with the juice of half a lemon, and a little strong gravy; cover it closely, keep stirring occasionally until tender. Dish up in a border of plain rice.

CURRIED ARTICHOKE BOTTOMS.*Fonds d'Artichauts à l'Indienne.*

Cut an Indian mango into shreds, peel and chop finely two small onions; put both into a stewpan with an ounce of butter. Place eight or more artichoke bottoms, neatly trimmed, on top of the ingredients, moisten with rich curry sauce, and

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cook gently over the fire for half an hour. Have ready some boiled rice, shape a border on a dish ; dish up the artichokes in a pyramid in the centre. Sprinkle with salt and curry powder. Reheat the sauce, and pour over artichokes.

BENGAL POTATO CURRY.

Kari de Pommes de Terre.

Cut up four small onions (peeled), pound them in a mortar, together with half an ounce of corianderseed, free from husks, a pinch of cayenne pepper, two ounces of finely grated cocoanut, and a little salt. Dissolve an ounce of butter in a stewpan over the fire, put in about half an ounce of tumeric ; let it fry for a few minutes, then add half a pint of curds and the pounded ingredients. Let it boil up, and put in some slices of cold potatoes ; moisten with a little gravy to prevent it from burning. Let it simmer for a few minutes ; dish up, and serve as hot as possible.

KABOBS À L'INDIENNE.

Cut into thin slices two large onions, also two large peeled and cored apples, eight slices of streaky bacon, and eight even-sized pieces of the lean part of a neck of mutton or lean veal. The pieces should be round, and about two inches in diameter. Lay them out flat and sprinkle with curry powder, a little ground ginger and salt. Fasten on skewers each piece of meat, with alternate slices of onion, bacon and apple. Wrap them in buttered paper, and either bake them in the oven or roast in front of the fire. They will take about half an hour to cook. Dish them up

between borders of boiled rice, and take out the skewers. Pour over a little curry sauce, and serve.

CURRIED VENISON À LA BARODA.

Slice one or two sour cooking apples, without peeling them, fry them in one ounce of butter with half a Spanish onion cut into rings, add also one red carrot scraped and cut into round slices. When slightly browned, drain and put in a stewpan, with a small bouquet of savoury herbs; moisten with half a pint of mutton broth, and stew the vegetables until tender. Rub all through a fine wire sieve. Mix half a tablespoonful of curry powder with half an ounce of butter, put it into a stewpan with a dessertspoonful of lime or lemon juice; now add the vegetable purée, a teaspoonful of red currant jelly, and a little more mutton broth, if necessary, to form the consistency of a nice sauce. Stir the sauce over the fire, have ready some slices of cooked venison, lay them into the sauce; stew gently for about twenty minutes. Season with pepper and salt to taste. Dish up, garnish round the dish with rings of lemon, croûtons of fried bread, and fried apple rings.

RABBIT PIE À LA BOMBAY.

Procure a rabbit, skin it, cut it up into neat joints, wipe them with a damp cloth, and parboil in seasoned water. Drain the pieces, and place them in a pie-dish with alternate layers of sliced tomatoes, sliced hard-boiled eggs, and sliced Spanish onion. Season each layer with a little salt, cayenne pepper, a very small piece of finely chopped garlic and two finely chopped green chillies; add

also two cloves. Moisten with half a pint of stock or gravy. Cover with short crust or puff paste, ornament the top, brush over with beaten egg, and bake in a moderately heated oven for about an hour and a half.

CHICKEN CUTLETS À LA BARODA.

Draw and truss a nice fat chicken. Boil it in stock or water for half an hour, remove the skin, cut it up into pieces, free them from bones and gristle. Chop the meat finely, and put it in a stewpan, mix it with a small handful of fine breadcrumbs, a finely chopped small onion, a dessertspoonful of chopped parsley, the rind of half a lemon, finely chopped or grated, and a chopped green chilli. Season with salt, Nepaul pepper, and grated nutmeg, add a well-beaten egg, and a little chopped tarragon and chervil. Moisten with two tablespoonfuls of white sauce, stir over the fire until thoroughly hot, and spread out on a dish to cool. Shape into even-sized cutlets, egg and breadcrumb them, and fry in boiling butter to a light brown colour. Drain on a cloth; place a small chicken bone in the smaller end of each cutlet; dish up in a circular form. Put a little fried parsley in the centre, and serve with a nice tomato sauce, slightly flavoured with finely chopped mango chutney.

KABOBED EELS.

Wash and skin one large eel, cut it into pieces about two inches long. Slice a small Spanish onion, place a piece of eel alternately with a slice of onion, a small piece of green ginger, and a piece

of red chilli on skewers, and proceed thus until the eel is used up. Mince finely two shallots, fry them a little in butter; add three cloves, one bay leaf, and a few cardamom seeds. Dust the fish, etc., on the skewers with mixed spice and a little curry powder, and place in the stewpan with the shallots, butter, etc. Allow it to fry gently until tender. Dish up in a pyramidal form, and serve with curry sauce and boiled rice.

EGG PIROSKIS.

Put into a large basin three ounces of grated cheese, half a gill of cream, six ounces of fried breadcrumbs, two ounces of cleaned currants, a teaspoonful of castor sugar, about four ounces of flour, a pinch of salt and a little grated nutmeg. Beat up three whole eggs, and stir into the above, together with two ounces of oiled butter. Work well, so as to obtain a smooth paste; if too thin, add a little more flour. Shape some even-sized balls, flatten each with the palm of the hand; fry in clarified butter, drain on a cloth, and serve hot.

BUTTERED EGGS, INDIAN STYLE.

Œufs brouillés à l'Indienne.

Boil three eggs until hard, peel them and cut crossways into slices. Beat up two raw eggs, season with salt and pepper. Pour this in a buttered, deep silver dish, and lay in the slices of hard-boiled eggs, and a few small bits of butter. Dust with curry powder and cayenne. Bake in a moderate oven, and send to table in the same dish.

CURRIED EGGS À LA MADRAS.

Boil six eggs until hard, peel them, and place in cold water until required. Mince half a small onion, fry with a little fresh butter. Add one dessertspoonful of curry powder, a finely minced sour apple, three to four chopped Brazil nuts, or six sweet almonds. Mix an ounce of cornflour with a pint of milk. Stir into the above. Let it simmer for fifteen minutes. Stir from time to time. If too thick, add a little white stock. Cut the eggs in halves, and lay them in the sauce to get thoroughly hot through. Dish up the eggs neatly in a deep dish, strain the sauce over them, garnish with small bread croûtons and lemon rings.

CURRIED RICE.

Wash, drain and boil six to eight ounces of rice in chicken or veal stock. When about half done add to it a finely minced onion fried in butter. Blend in butter half an ounce of curry powder, dilute it with a little cream, and add to the rice. Mix thoroughly, and finish cooking in a slow oven. Dish up, and serve.

OYSTER FRITTERS, INDIAN STYLE.

Beignets d'Huîtres à l'Indienne.

Warm up two dozen large oysters in their own juice, but do not let them boil; drain them, sprinkle over with a little curry powder and a pinch of Nepaul pepper. Have ready some chicken forcemeat, spread over carefully each side of the oysters, then dip in some frying batter, and fry in clarified butter for five minutes. Dish up in pile, garnish with fried parsley, and serve.

WEST INDIAN MULLIGATAWNY.

Cut half a chicken into small neat pieces, mince a small onion finely, cut two ounces of lean mutton into small pieces, dissolve two ounces of butter in a stewpan, add the onions and fry a little, then add the chicken and mutton. Let the whole brown for five minutes, add two ounces of rice, two slices of egg plant, one teaspoonful of curry powder, and one green apple cored and cut very small. Season with black pepper, Nepaul pepper and salt. Moisten with a quart of chicken or mutton stock, and simmer for twenty-five minutes. When ready for serving add twelve blanched and bearded oysters and the juice of half a lemon. Dish up neatly, and serve.

INDIAN CRAIPE TOAST.

Take three well-beaten eggs, a finely cut green chilli, the pulp of two ripe tomatoes, an ounce of butter and a little cream. Season with salt and pepper. Put all in a stewpan over a quick fire, and stir until set; spread on hot buttered toast, and serve.

BUTTERED PICKLETS.

Toast the picklets on both sides, butter well, and spread with curry paste. Cut in four equal pieces, and serve with salt in a muffineer or muffin dish.

SAVOURY HOMINY.

Beat up a cupful of cooked hominy in a saucepan, add half a pint of milk, and stir over the fire until done; then add an ounce of fresh butter,

three ounces of grated cheese, and a little mixed mustard. Season with salt and pepper, mix all well together, turn it into a well-buttered shallow dish. Strew over some grated cheese, and place a few small pieces of butter on top. Let it brown in a quick oven, or under the salamander, and serve hot.

NOTE.—Coarse grain “Florador” may be used in place of hominy.

KIDNEY TOAST À LA MADRAS.

Skin three large sheep’s kidneys, cut them long-ways into slices, and fasten upon skewers. Season with pepper, salt, and a pinch of Nepaul or cayenne pepper; immerse in well-beaten egg, and roll them in fresh breadcrumbs mixed with a little grated lemon rind. Broil in a little butter in a frying pan over the fire. Have ready some crisp, well-buttered toast, spread it over with a thin layer of *curry paste*. Cut the toast into convenient pieces, remove the skewers, and place the kidneys upon the toast. Slices of broiled ham or bacon served with this dish are a great improvement.

CURRIED CHEESE SANDWICHES.

Cut half a pound of cheese into small pieces, and pound in a mortar with three ounces of fresh butter and one dessertspoonful of curry paste. Cut some thin slices of bread, spread with the mixture, and make up into neatly shaped sandwiches. Scraps and pieces of cheese may be worked up in this way; the mixture can be put into a jar, and will keep for some time if covered with a layer of clarified butter.

INDIAN PEPPER-POT.

Cut up into neat pieces cooked poultry or game; put them into an earthenware fire-proof pan or jar. Add a convenient quantity of West Indian pickles, previously cut into small pieces, pour over enough Poivrade sauce to well cover the ingredients. Put the whole into a hot oven for about half an hour, stir from time to time, and keep it covered. Serve hot or cold.

Meat well cooked and covered with sufficient sauce will keep for some time if tied over with a bladder or parchment paper.

KHICHRI.

This is the Indian name for our familiar "Kedgerie." It is made as follows: Take a medium-sized haddock, wipe it, put it in a baking tin with a little water, spread over with butter, and place in a hot oven for ten minutes. Take it up and remove skin and bones from the fish, flake or shred it finely, and mix with four ounces of freshly boiled hot rice; add two ounces of melted butter, and season with salt, pepper, and grated nutmeg; heat up and mix with strips of green chilli. A teaspoonful of grated green ginger should also be mixed with the seasoning. The mixing should be done rapidly. Serve the dish as hot as possible.

Miscellaneous Recipes

AND

Sauces.

SALTED PEANUTS.

Procure some large shelled peanuts, put them on a baking sheet and bake slowly till the skin of the nuts begins to loosen. Take them out of the pan and remove the skins as soon as the nuts are sufficiently cool. Cover them with a damp cloth and allow to stand thus for about half an hour. Sprinkle with a mixture of fine salt and *Krona* pepper seasoning and allow to dry in the oven. Serve in small paper cases.

SALTED ALMONDS.

Amandes salées.

Blanch and peel some large sweet almonds. Drain them on a cloth and spread on a baking sheet. Bake them in a very slow oven to a pale brown colour, sprinkle over a few drops of liquid gum arabic, shake well and dust with fine salt. This is best done by means of a dredger. Shake the almonds till they are quite cool. Serve in little glass dishes or paper cases.

DEVILLED CHESTNUTS.

Marrons à la Diable.

Boil some peeled chestnuts till tender, remove the inner skin, drain and fry them in sweet oil; take up, drain and shake well with fine salt and cayenne or Paprika pepper.

CHEESE BISCUITS.

Rub two ounces of butter into half a pound of flour and mix with it two ounces of grated Parmesan cheese. Beat up an egg and work the mixture into a smooth paste. Roll out, cut into rounds with a plain two-inch cutter. Place the rounds on a buttered baking sheet, prick them with a fork and bake in a sharp oven for about fifteen minutes.

DEVILLED BISCUITS.

Chop finely a tablespoonful of Bengal or other chutney, mix a pat of butter with a teaspoonful of curry powder; to this add the chutney and an ounce of grated cheese, season with cayenne pepper and mustard and mix thoroughly. Spread thickly some buttered plain biscuits with this mixture and heat up on a buttered tin in a sharp oven. Dish up and serve quickly.

NOTE.—Shredded wheat biscuits cut in halves lengthways may be used for this; they make an excellent savoury.

HOW TO BOIL RICE FOR CURRIES.

Carolina rice is best for this purpose. Wash the rice well in cold water, drain it, throw it into a stewpan of boiling water, allowing three pints of

water to every quarter of a pound of rice. Let it boil over a quick fire from fifteen to twenty minutes, then strain. Put the rice in a basin with cold water, strain off into a cullender or sieve, and place before the fire, or at the mouth of the oven, so that it may dry and get hot. Stir it occasionally with a fork in order to loosen it.

FRYING BATTER.

Sift half a pound of flour into a basin; add a pinch of salt, stir in half a pint of lukewarm milk or water and half an ounce of oiled butter, and beat up well with a wooden spoon. Allow it to stand for an hour or more, then beat the whites of two eggs to a stiff froth, mix gently with the batter, and use same as required.

PANCAKE BATTER.

Sift four ounces of flour into a basin, add a pinch of salt and stir in gradually one beaten egg and half a pint of milk. Beat up well with a wooden spoon and allow to stand for an hour or so before using it.

PASTE CRUST.

Sift one pound of flour on to a paste-board, add a pinch of salt, and rub half a pound of butter lightly into the flour, until the flour and butter are perfectly amalgamated. Make a well in the centre; mix gradually with enough water to make a smooth paste. Roll it out, fold two or three times, and use as directed.

NOTE.—Rub the butter in the flour with the tips of your fingers. If the paste appears too stiff add a little milk or water.

NOUILLES PASTE.

Sift ten ounces of flour on to a paste-board, make a well in the centre, and add a pinch of salt, two whole or three yolks of eggs, also half an ounce of butter. Mix all well together, and knead for ten minutes. Should the paste appear too stiff add a very little water or milk; it must, however, be very consistent. When required, divide in pieces and roll out very thin.

FEUILLETAGE, OR PUFF PASTE.

Sift a pound of flour on to the table or paste-board, form a well in the centre, put in half a teaspoonful of salt, a small piece of butter about the size of a walnut, and the juice of half a lemon; mix with sufficient cold water to form a smooth paste. Allow it to stand for ten minutes. In the meantime wash well in iced water not quite a pound of butter; knead it in a cloth, and give it a square flat shape. Flour the board, roll out the paste, giving it a square shape a little larger than the butter, and roll out the four sides somewhat thinner than the centre. Place the butter in the centre, turn in the four sides, so as to completely cover the butter; flatten the paste and butter gently with the rolling pin, and roll out to about one-third of an inch in thickness. Keep in an oblong shape and fold in three; this is termed a turn. Roll out again and fold as before, and allow it to stand on the ice for ten minutes. Give it three or four more turns, allowing it to rest for ten minutes between each turn; then roll out and use as required.

FLEURONS.

These are little sippets of puff paste referred to frequently for garnishing dishes. They are made as follows. Roll out a small piece of puff paste, about an eighth of an inch thick; stamp out some half-moon or crescent shapes with a circular cutter, place them on a baking tin, brush over lightly with beaten egg, and bake in a quick oven.

PANADE, OR PANADA.

Half a pint of water, one ounce of butter, three and a half ounces of flour, and a pinch of salt.

Put the water on to boil, adding the salt and the butter. Sift the flour and stir into the water, etc., whilst boiling. Stir vigorously with a wooden spoon over the fire until the sides and bottom of the stewpan are left clean. It will require about five minutes. Spread the mixture on to a buttered plate and allow to cool. Use as directed.

DEVILLED BUTTER.

Beurre à la Diable.

Put a peeled shallot, a few sprigs of tarragon, chervil and parsley leaves in a small stewpan, with sufficient chilli vinegar to cover; bring it to the boil, drain, and let it get cool. Wipe and bone three anchovies, pound them in a mortar with one dessertspoonful of curry paste, four ounces of butter, the yolk of a hard-boiled egg, and the herbs and shallot. Add a dust of cayenne or Nepaul pepper, rub all through a fine sieve, and use as required for devilled broiled meat, fish, biscuits, toast, etc.

MAÎTRE D'HÔTEL BUTTER.

Knead an ounce or more of fresh butter with a dessertspoonful of finely chopped, washed, and pressed parsley, tarragon and chervil leaves (only a sprig or two of the latter two), a teaspoonful of lemon juice, a pinch of salt, pepper, and cayenne. Spread it on a plate, place on the ice to set, stamp out small, and use it with different preparations.

ANCHOVY BUTTER.

Soak, wipe and bone three Gorgona anchovies, pound them in a mortar with an ounce and a half of fresh butter and a little lemon juice; pass through a sieve. Form some very small pats, place on broiled meats, or fish, and serve before the butter dissolves.

MARINADE.

For pickling Fish or Meat.

To each quart of vinegar (malt or French wine) add one sliced onion, one sliced carrot, a sprig of thyme, one bay leaf, a small bunch of parsley, a dozen peppercorns, two cloves and half a sliced lemon. Boil up the vinegar with the above-named ingredients. Place the fish or meat which is to be pickled in a shallow dish or basin, pour over sufficient marinade to well cover, and let it remain for twelve hours or more. White or red wine may be added in addition to the vinegar, and will be found a great improvement.

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GREEN HERB BUTTER.*Beurre Montpellier.*

Blanch and drain a handful of parsley, tarragon and chervil, and a few chives; pound in a mortar with a small peeled shallot and about three ounces of butter. Work well, and further incorporate a dessertspoonful of anchovy paste, two chopped French gherkins, and season with nutmeg, pepper, and very little salt. Pound and mix thoroughly. Mix a few drops of spinach greening with a little butter, and add to the above. Rub through a fine sieve, and use as required.

BÉCHAMEL SAUCE (WHITE SAUCE).

Dissolve one ounce of butter in a small stewpan, add one ounce of flour; stir over the fire for a few minutes, just long enough to cook the flour, without allowing it to brown. Stir in a pint of boiling milk; add a small onion stuck with a clove, ten white peppercorns, half a bay leaf, a sliced carrot, a pinch of salt, and a little grated nutmeg. Stir until it boils, and allow to simmer for fifteen minutes. Pass through a tammy cloth or napkin, return to the stewpan, and finish with a small piece of butter, and half a teaspoonful of lemon juice.

MAÎTRE D'HÔTEL SAUCE.

Warm up one gill of béchamel sauce, add to it a teaspoonful of finely chopped parsley, a few chervil and tarragon leaves, and a teaspoonful of lemon juice; work up with half an ounce of fresh butter, and serve.

ANCHOVY SAUCE.

Prepare some béchamel sauce as directed on page 250, add a sufficient quantity of essence of anchovies to impart flavour and colour. A few drops of lemon juice tend to improve the flavour if added to the sauce just before serving.

SUPRÊME SAUCE.

Put an ounce of butter in a stewpan; when melted, stir in an ounce of flour; allow it to cook a little. Add gradually a pint of seasoned chicken-stock, stir until it boils, and allow to simmer for fifteen minutes. Take off the scum, add half a gill of cream, a teaspoonful of lemon juice, a pinch of salt, and a pinch of grated nutmeg. Pass through a tammy cloth or napkin, return to a clean stewpan, and finish with half an ounce of fresh butter and a small piece of chicken glaze.

ESPAGNOLE OR BROWN SAUCE.

Cut up into small pieces a small carrot, an onion, two ounces of beef or veal, and two ounces of raw or cooked ham or lean bacon. Put this in a stewpan with a few sprigs of parsley or some parsley root, a few small pieces of celery stalk, a bay leaf, twenty peppercorns, two blades of mace, a few sprigs of savoury herbs, and an ounce of butter. Allow it to boil over a quick fire until light brown. Strain off the fat, add two quarts of stock, half a pint of tomato conserve, and a gill of red wine; allow to simmer for an hour. In the meantime dissolve in a stewpan two ounces of butter or good dripping, add two ounces of

flour, and stir over a slow fire until brown, or put it in the oven, in which case it will take longer to brown, but is less likely to burn. Strain the prepared stock, skim well, and add gradually to the prepared flour. Stir until it boils, and let simmer for twenty minutes or more. If found too thick add a little more stock. Season to taste, skim and strain.

COLBERT SAUCE.

Put into a saucepan one gill of Espagnole or brown sauce, half a glass of sherry, one dessertspoonful of meat glaze, half a teaspoonful of lemon juice, boil up, skim and add one teaspoonful of chopped parsley, tarragon and chervil, and finish with a pat of fresh butter whisked in by degrees.

DEMI-GLACE SAUCE.

Take half a pint of gravy from roast veal, put it in a stewpan, and add a gill and a half of Espagnole sauce and a small glass of Madeira or sherry wine. Let it reduce to the desired consistency, skim, strain, and serve as required. If you have no veal gravy, use other gravy or rich stock. In the latter case add a teaspoonful of "Lemco" extract of meat or meat glaze.

POIVRADE OR PEPPER SAUCE.

Chop finely half a small carrot, half an onion, and an ounce of streaky bacon, put these in a stewpan with an ounce of butter, a sprig of thyme, and twenty crushed peppercorns. Fry for a few minutes, strain off the fat, and add half a

pint of Espagnole or brown sauce; allow it to boil for fifteen minutes, skim, strain, and serve as required.

ASPIC JELLY.

One and a half pint stock or water, 1 large teaspoonful "Lemco" extract of meat, 4 cloves, 20 peppercorns, 1 stick celery, or $\frac{1}{2}$ teaspoonful celery salt, 1 gill sherry or chablis, whites and shells of 2 eggs, 2 oz. gelatine, 1 small carrot, 1 turnip, 1 onion, 1 blade mace, juice and rind of a large lemon, 1 gill tarragon and Orleans vinegar, mixed, salt.

Soak the gelatine in water, and put all other ingredients into a stewpan, add the gelatine, and stir until the gelatine is melted, whisk well until nearly boiling, and allow to boil up twice, and simmer for half an hour; pour through a scalded jelly bag or clean kitchen rubber until it runs clear. This should make one quart of aspic. Allow it to set, and use as directed.

TOMATO SAUCE.

Put into a stewpan an ounce of small pieces of bacon, an ounce of butter, and a finely chopped onion. Fry a little, and add about a pound of ripe tomatoes, freed from the stems and cut into slices. Stir over the fire a little longer, then add an ounce of flour, previously mixed with a little cold stock or gravy; stir in gradually three parts of a quart of stock, add a few peppercorns, a few sprigs of savoury herbs, and parsley. Allow to simmer for half an hour. Remove the herbs, rub through a sieve, return to the stewpan, season with

salt, a pinch of castor sugar and pepper; finish with a pat of fresh butter.

TOMATO CREAM.

Stir into a gill of mayonnaise half a gill of well reduced tomato purée, and one tablespoonful of whipped cream. Season and serve.

SALMI SAUCE.

To make this sauce correctly some trimmings of game or carcasses of birds are required.

Chop finely three shallots and fry in a tablespoonful of salad oil in a stewpan over the fire. Add a bay leaf, a sprig of thyme, and some mushroom trimmings. Add the carcasses of birds (chopped small) and fry a little over the fire; moisten with a glass of port wine, cover the stewpan, and let steam for five minutes, then add a gill of stock, a pint of Espagnole sauce, and a teaspoonful of red currant jelly. Set all to boil for ten minutes or more. Skim well, and pass through a strainer or tammy cloth. Season to taste, and serve.

ITALIAN SAUCE.

Chop finely three shallots and twelve mushrooms; put these in a stewpan with a bay leaf, a sprig of thyme, and a tablespoonful of salad oil. Fry over the fire for a few minutes, strain off the oil, and add a gill of white wine and a gill of veal stock. Allow it to simmer for ten minutes. When well reduced, add about a pint of Espagnole sauce; stir until it boils again, remove the thyme

and bay leaf; skim well whilst boiling for a few minutes longer. The sauce is then ready for serving.

PIQUANTE SAUCE.

Chop separately four shallots, three pickled gherkins, a tablespoonful of piccalilly, and a dessertspoonful of French capers. Put in a stewpan with a bay leaf, a sprig of thyme, and a gill of French wine vinegar; cover the stewpan and let reduce to half the quantity. Remove the herbs, dilute with a pint of Espagnole sauce, season with pepper, boil up and skim.

INDIAN CURRY SAUCE.

Dissolve two ounces of butter in a stewpan, add a small onion, finely chopped, an ounce of finely sliced lean mutton, and a few sprigs of parsley. Stir over a slow fire for five minutes, then add two ounces of flour and a tablespoonful of curry powder. Let all fry for a few minutes, so as to cook the flour. Stir in a quart of veal or mutton broth, and the juice of half a lime. Allow it to simmer for half an hour; stir occasionally. Pass through a fine strainer or tammy cloth, return it to the stewpan, boil up and bind with a yolk of egg, a tablespoonful of cream, and half an ounce of butter. Stir over the fire for a few seconds longer, but do not allow it to boil again.

MAYONNAISE SAUCE.

(See page 221.)

MAYONNAISE CREAM.

Stir into one gill of stiff mayonnaise sauce half a gill of half-set aspic and two large tablespoonfuls of double cream. Season and use.

TARTARE SAUCE.

Prepare a stiff mayonnaise (page 221) flavoured with tarragon vinegar and English mustard. Add a sufficiency of finely chopped gherkins, capers and parsley. If the sauce appears too thick add a few drops of lemon juice.

RÉMOULADE SAUCE.

Blanch a few leaves of tarragon, parsley, burnet, and chives; drain the herbs, and chop them very finely. Put in a basin the yolk of an egg, with salt and pepper to taste; stir well with a wooden spoon. Work in gradually half a pint of salad oil, and at intervals a few drops of tarragon vinegar. About two tablespoonfuls of vinegar are required to half a pint of oil. When the sauce is finished, add a teaspoonful of made mustard, a pinch of castor sugar, and the chopped herbs.

VINAIGRETTE.

(See page 228.)

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